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PREFACE.

The design of the following work is to impart to novices in house-keeping some information on a subject which is, or ought to be, important to every American female, so that they may be enabled to instruct unpractised domestics, or, in case of emergency, to assist personally in forwarding the indispensable work of the family. More than nine-tenths of these receipts are entirely original; all are expressly adapted to the meridian of our own country; and though they generally refer to the condition of families in what is termed genteel life, a large number of them may be found useful in houses where close economy is expedient.

It has been the design of the author to make her directions as plain and intelligible as possible, and therefore she has thought it best to explain every particular with unusual minuteness, as if addressed to persons who were totally ignorant of the subjects in question. In this, as in her Cookery Book, she has not scrupled, when necessary, to sacrifice the sound to the sense; repeating the same words when no others could be found to express the purport so clearly; and being always more anxious to convey the meaning in such terms as could not be mistaken, than to risk obscuring it by attempts at refined phraseology or well-rounded periods.

Complaints are incessantly heard of the deterioration of servants; but may not one source of this growing evil be traced to the deterioration of *mistresses* in the knowledge and practice of all that is necessary to a well-ordered household. A great change has certainly taken place since the days when, during the presidency of her husband, Mrs. Washington, followed by a servant-man with a basket, went daily to Philadelphia market; and when the all-accomplished daughters of Mr. Jefferson made pastry and confectionary in a room fitted up for that purpose in their father's mansion at Monticello.

While we regret the present system of education, in which all things are taught (or rather attempted) except that which to every American female must at some period of her life be absolutely necessary, we would not have our young married ladies discouraged if, on first assuming the charge of a house, they find themselves subjected to much perplexity and inconvenience from ignorance of their new task. A competent knowledge of household affairs is by no means difficult to acquire, and is within the reach of every woman of tolerable capacity, who has a proper conviction of its utility, and an earnest desire to profit by all opportunities of improvement in its pursuit. It is a homely but a true saying, that "where there is a will there is a way."

A neat and well-conducted house, with fires and lights always as they should be; and a table where the food is inviting, from being good both in material and cooking; also clothes well washed and ironed, are comforts that are not lightly prized by any married man; and it is but just that he who perhaps labours hard in his business or profession to procure the means of obtaining them, should not be disappointed in their application; particularly when the deficiencies are caused by the inertness or the mismanagement of the woman who should consider it her especial care to render his home agreeable to him.

Should this book have any effect in directing the attention of her young countrywomen to a subject of far more importance to their married happiness than the cultivation of showy accomplishments, or the unavailing pursuit of studies that to females are always abstruse; should it, on trial, be found a useful auxiliary to practised house-keepers, in furnishing them with additional hints, or new and easy modes of doing things that have always been done, its object will be accomplished; leaving the author with the gratification of knowing that she has not written in vain.

Philadelphia, February 19th, 1840.

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THE

HOUSE BOOK.

THE LAUNDRY.

No large house should be without a laundry, or place appropriated to the work connected with washing and ironing. A back kitchen may easily be fitted up for this purpose. It should have a large fire-place for the convenience of boiling several kettles of water at a time, if necessary, and for heating the irons. A pump or hydrant should either be within the laundry or close to the door: also a sink for disposing of the dirty water. All the water used for washing must be soft, otherwise the clothes cannot be made clean. Soap, instead of dissolving and forming a suds, will always curdle and float on the surface of water that is either hard from being impregnated with lime or other mineral substances, or brackish from its vicinity to the sea. The best way of softening hard water, when no other can be obtained, is to mix with it a large quantity of strong lye, (in the proportion of one gallon of lye to three or four of water,) or to stir into it a little potash, which last must be sparingly used, or it will injure the clothes by making them so tender that they will soon go to pieces.

In places where all the pump or well-water is hard, and the

running water saltish, it is usual to save rain-water for washing purposes, by catching it in cisterns, casks, or tubs, placed under the water-spouts. Rain-water casks should always have covers to prevent impurities from getting into the water. They should stand on feet, and be furnished with a spigot for drawing the water when wanted. Unless you have abundance of water, it is impossible to wash the clothes clean, or to make them of a good colour; and where a sufficiency can be obtained, no good washer will be sparing in the use of it. Washing in dirty suds is of very little avail.

In America most families have their washing done once a week. This is much better, in some respects, than the European custom of monthly or quarterly washes, as the clothes derive great injury from lying in their dirt; and also a quantity of clothing, often inconveniently large, is requisite when the intervals between the washes are so very long.

May we be allowed to suggest that Tuesday (though contrary to the usual custom) is a more convenient day for washing than Monday; as some previous preparation is always necessary the afternoon or evening before; such, for instance, as looking out and assorting the clothes, putting some of them in soak, ripping certain things apart, and replacing buttons, hooks, and strings that have been broken off; not to mention the probability that some articles, which were put on quite clean on Sunday, might very well be worn one day more; though it would not be considered worth while to keep them out of the wash till next week. When it is done weekly, it is rarely necessary to devote more than one day to washing, and another to ironing; and we opine that, in general, it is better those two days should be Tuesday and Wednesday, rather than Monday and Tuesday. When it can be deferred, washing should never be done on a rainy day, for many reasons.

For instance, it is not well to have the clothes lying all night in the tubs, neither will starch take effect in damp weather. At all events, the coloured things and the muslins should be left till it clears up. If the family is large, it is best not to have the small muslins, laces, &c., done with the general wash. Blankets, chintz curtains, and other large extra things should always be washed at extra times, and at a season when the days are long and bright. Where there are many muslins and laces, it is frequently more convenient to devote a morning expressly to the purpose of doing them up, than to put them in the general wash.

It is a great convenience to have in the laundry a large deep closet for holding the utensils necessary for the process of washing. For instance, the kettles, tubs, buckets, clothes-baskets, starch-pans, lines, pegs, washing-boards; and also the ironing apparatus.

Each of the women engaged in washing should be provided with one of the well-known grooved or fluted boards, which, by standing them up in the tub of suds and rubbing the clothes upon them, will greatly save the hands and expedite the work. They cost but a trifle, and can be procured wherever wooden ware is sold.

The best and most durable clothes-lines are those of horse-hair, or of twisted sea-grass. Let them always be wiped before they are put up, and taken down as soon as all the clothes are brought in. There should be a sufficient number of cleft wooden pegs to secure the clothes on the lines.

There should be tall posts along the yard, at a convenient distance from the fence or wall, for the purpose of fastening the lines, which may also be propped in the middle by long forked sticks, the largest end resting on the ground.

The laundry should be furnished with broad stout benches

of a convenient height, to hold the tubs when the women are standing at them.

It is well to have a lye-barrel at hand, that lye (which is good for so many purposes) may be ready at any time. Also a barrel of soft soap, and a tin or iron ladle for dipping it out.

The large wooden folding frames called clothes-horses are indispensable in a laundry; either for the purpose of drying wet clothes by the fire when necessary, or for spreading out the clothes after ironing, to free them from all remaining dampness. These clothes-horses should have broad substantial feet, so that they may not be easily overset.

In summer the perfect drying of the ironed white clothes may be completed by hanging them out in the sun.

There should be large tubs for soaking the uncoloured clothes over night. In soaking coarse heavy clothes, mix two quarts of lye in the water of a large tub.

You should have a long round hickory stick, somewhat flattened at one end, to stir the clothes while boiling—and a long stout hickory fork, with which to lift them out of the hot water without scalding your hands.

Either the oval tin cups that hook on to the edge of the tub, or small wooden or earthen bowls, should be provided for each of the washers to put their soap in; it will waste greatly if they keep it all the time in the tub, and if they lay it beside them on the sloppy bench it will be continually slipping down.

The indigo bag for blueing the rinsing water should be made of new white flannel. The usual form is square, sewed all round at the edges, leaving a small opening at the top to put in the indigo; which opening must always be sewed up after replenishing the bag with a fresh supply. When you use it, hold the bag in the water, pressing it with your fingers

till you have squeezed out sufficient blue to give a very light tinge. Then paddle your hand through the water to diffuse the colour equally.

Have large strong bags to put the dirty clothes in as you take them off. The bags should be of substantial brown linen, or else of ticking, with a string of strong tape sewed to the side-seam a little below the hem at the top. If the clothes are left lying loose in the bottom of a closet (as is the custom in many houses,) they may be injured by the nibbling of mice or of cockroaches. Let there be a separate bag for the small muslins, &c.

In the laundry closet should be kept all the articles necessary for washing and ironing. Among them, a black bottle containing ox-gall, which will be found most useful for coloured things, as it will greatly add to the clearness of their colours. A gall can be procured from the butcher for a trifle, (generally six cents,) and no house should be without it. It should be poured through a funnel into the bottle, and kept closely corked. During the process of drying, the air will entirely dispel the odour of the gall: but, if you choose, you may scent it in the bottle by adding a little tincture of musk.

A large brass or copper kettle is an indispensable article for a laundry; as an iron pot will stain the clothes. Where there is a great deal of washing, two kettles will be found very convenient.

For a laundry, a large fire-place is better than a stove, as the latter will make the room intolerably hot in the summer. In English wash-houses there is always a great copper kettle set in brick and mortar, with a place for fire underneath. This is a good contrivance, and saves the trouble of lifting the large kettle on and off: and of course precludes any danger of its oversetting. We are glad to find that this apparatus is coming into use in America.

Ironing tables should at least be large enough for two persons to iron on at a time, and should stand facing the light, that the women may see perfectly what they are about. There is a very convenient ironing-board, which, when not in use, turns up, and forms a high back to a bench or settle: which bench should have a drawer beneath it large enough to contain the blanket, sheet, holders, &c.

The best iron-stands are those with feet and handles. If a mere ring, they are likely to scorch the blanket, and to burn the fingers in removing them.

Holders should be made of square folds of clean old flannel, covered with calico and sewed at the edges. They should on no account be stuffed or interlined with wadding or cotton, as these substances, being very inflammable, will cause the holders to blaze up in a moment, if a spark should touch them in taking the iron from the fire.

Old soft towels, or pieces of old sheets or table-cloths, make excellent iron-wipers. They should be kept entirely free from grease or wet, and never used for any purpose but the proper one.

The ironing blanket should be large, smooth, and thick, as well as the sheet that is to be spread over it when used. There must not, in either, be any holes or patches, as those defects will cause the surface to be uneven, and prevent the clothes from ironing smoothly.

Bits of bees-wax should be kept at hand to rub (for an instant) over the irons as they are taken from the fire, to remove any smoke or roughness that may adhere to them.

It is well to have a strong bag always hanging in the laundry to contain the bees-wax, indigo bag, bits of spermaceti, and other little things belonging to washing and ironing.

There should be regular white cotton cloth kept exclusively

for the purpose of straining starch: always washing it out and drying it before it is put away.

A mangling machine, for the purpose of smoothing table and bed linen and various other things, will be found well worth its cost, in saving the time and trouble of ironing these articles, and in the superiority which it gives to their appearance.

Skirt-boards are very convenient for ironing the skirts of dresses. Also bosom-boards for shirts.

When the washing is over for the day, the tubs, buckets, &c., should be make clean and turned up to dry; all the articles used should be put away in their proper places, and the floor wiped up with a mop or cloth.

Tubs, buckets, barrels, churns, and other utensils of cooper-work, should never be left out of doors when empty: as the sun and air will contract the wood and open the seams, causing the vessel to leak.

All these things will last much longer if painted on the outside.

In Philadelphia it is very customary for families, as well as single persons, to put out their washing. There are many excellent washerwomen who take it by the month or quarter, at a very reasonable price; and if the *washing only* is put out, and the clothes brought rough-dried to be ironed at home, the expense will be found scarcely, if at all, to exceed that of having it done in your own house; and you are relieved from the trouble and inconvenience of a washing-day.

TO MAKE LYE.—For this purpose hickory ashes is the best: but good oak ashes will do very well. Ashes of anthracite coal cannot be used for lye.

For very fine lye of moderate strength, the ashes must be sifted or riddled through a strong wire sieve, to free it from bits

of cinder. To two quarts of hickory ashes, or three quarts of oak, allow a gallon of soft water. Boil the water by itself; and then, when scalding hot, pour it on the ashes; let it stand till quite cold. Afterwards, strain the lye through a clean coarse cloth into another vessel. It should be quite clear.

Another way of making lye is to put into a kettle two quarts of hickory or three quarts of oak ashes. Pour on four quarts of cold soft water; boil it; and when it comes to a hard boil, take it off the fire, and put it aside to settle. Then pour it from the dregs or sediment through a clean coarse cloth, and strain it.

In boiling white clothes, put a large tea-cupful of clear lye into the wash-kettle. This is the proper proportion to two buckets of water.

In washing black worsted clothes, such as bombazines, bombazets, black merinos, &c., put a tea-cupful of lye into the first water. It will make the black colour look bright and fresh.

Lye will set the colour of new nankeen. Before it is made up, the nankeen should be soaked all night in a tub of clear lye, moderately strong. If the nankeen is of real Chinese manufacture, and not the imitation that is made in Europe, soaking it in lye before it is cut out, will prevent it from fading ever after.

TO KEEP SOAP-FAT FROM MOULDING.—When you have collected a large quantity of kitchen fat, you may prevent it from spoiling in the crocks, and have it ready at any time for soap, by making a weak lye on purpose, and boiling the fat in it till it is thoroughly melted. The fat will rise to the top of the kettle. Set it away in the kettle to cool. When quite cold, you may take it off in a round cake. Wrap the cake closely in clean brown paper, (so as entirely to exclude

the air,) and keep it in a dry place. This is an excellent way of preserving the fat through the summer, to be made into soap in the autumn.

ANOTHER WAY.—Some good housewives who keep a perpetual lye-barrel, keep also a covered tub half-filled with lye, into which they throw, every day, whatever kitchen fat is proper for soap making. This will effectually preserve it from moulding, till you wish to use it for soap. An old meat-tub will answer very well for this purpose. It must be kept covered.

TO MAKE SOFT SOAP.—Soft soap is a most useful article in washing heavy clothes, and in scrubbing floors. When using it, keep it beside you in a tin pan. It can easily be made in any house where wood is burned, though in cities it is the usual custom to exchange fat and ashes for hard soap. You should keep in the cellar large earthen crocks as receptacles for all the grease and fat that comes from the kitchen, such as bits of the fat of meat, bacon skins, drippings, &c. The fat of beef and pork makes the best soap. The crocks should have tin or wooden covers. There should be a separate place in the cellar for the *wood* ashes, and great care is necessary in putting it away, to see that there are no bits of hot coal among it; as houses have taken fire from a neglect of this precaution. For making soap, the ashes should be as fresh and new as possible; and of good oak, with a small mixture of hickory: for instance, one-fourth. It can be made, however, though not quite so good, with oak ashes only.

You must have an ash-tub or barrel, which should be tall and high: but is best of a funnel shape, narrowing down towards the bottom; and in the bottom should be a hole not larger in diameter than a half dollar. The ash-tub should stand

on wooden skids or legs, high enough to admit a large common tub underneath. Lay several bricks inside the bottom round the hole. The bricks are for the purpose of keeping up the ashes. Then cover both bricks and hole with a layer of straw, through which the lye is to filter. Then fill the barrel with five or six bushels of ashes packed down hard, (but not quite full to the top,) and set a large clean tub underneath. Pour in sufficient boiling water (about two or three buckets full) to moisten the ashes throughout; as beginning with hot water is a very quickening process in making the lye. It will be a great improvement to mix with the boiling water about two gallons of slacked lime, or one of unslacked. Then pour in a gallon or more of cold water, about once an hour for a whole day.

Next day try the lye that has dripped into the tub beneath. The first will be very strong, but it will gradually become weaker. The proper strength for beginning the soap is when an egg placed in the lye-tub will continue at the top with only about the size of a ten cent piece appearing above the surface of the lye. If nearly the whole egg, or indeed the half of it keeps above, the lye is too strong. If the egg sinks entirely below the surface, the lye is quite too weak. If you find it impossible otherwise to get the lye of sufficient strength, you must empty out all the ashes, fill the barrel afresh, and go through the whole process again, as weak lye will never make soap.

When you find that the lye is of the proper quality, take away the tub, and place another one under the barrel to catch the weaker drippings, which you must keep to fill up the soap-pot when necessary.

To begin the soap;—allow about three pounds of fat to a bucket of lye. Put the fat by itself into a very large kettle over a hot fire, and melt it; stirring it well with a round stick flattened at one end. When the fat has all melted, pour in the

strong lye by degrees; stirring it well, (and always one way,) till the fat and the lye are thoroughly incorporated. Then moderate the fire, and boil it slowly and steadily all day, till it becomes thick and ropy, stirring it occasionally. A piece of lime thrown in while boiling, will improve it. If it boils too hard, it will go over. If not boiled enough, the soap will turn again to lye. If, in boiling, the fat disappears entirely from the top, add more fat, as there should be some indication of it on the surface. If there should happen to be too much fat, it can be skimmed off when the soap is cold. As it boils, continue to fill it up with lye till the soap becomes of a proper consistence. If the lye is too strong, it will not unite with it. Try the soap by occasionally taking out some in a dish or ladle, and setting it in the open air. It should be of a bright brown colour, and clear, and thick as a jelly when cold.

When done, pour it off into tubs or buckets, and carry it into the cellar to cool. When cold, empty it into a barrel: keep it in a dry place, and stir it frequently with a long stick during the first three or four days. It will then be fit for use. You should make your soap in the spring or autumn. If good it will keep more than a year.

If you intend to make two kettles full of soap, divide the strong lye and reserve one half for the second kettle.

COMMON HARD SOAP.—Having made from hickory ashes, or the best oak, a sufficient quantity of lye, which must be strong enough to bear up an egg, allow to each gallon three-quarters of a pound of clean kitchen fat of the best kind, (that has been clarified by melting it with water,) and a bit of lime the size of a large hickory nut. Put it into a large kettle, boil it very fast, and stir it frequently. It must boil hard for several hours. Try it by taking out a little and cooling it on a plate.

When you find that it becomes a thick jelly, and no grease appears about it, stir fine salt into the kettle, allowing a pint of salt to three gallons of the soap. Let it boil for ten minutes after the salt is in. Then take it out of the kettle and put the soap in tubs to cool, and wash the kettle clean. Next day cut the soap out of the tubs, and melt it again, and cool it in wooden moulds, if you have them. When it is firm, cut it into square pieces, of convenient size for washing, and place it on shelves to harden, not allowing the pieces to touch each other.

The best kitchen fat for soap is that of beef and pork or bacon. Should any pork or bacon skins be among it, you must allow a pound of fat to each gallon of lye.

If, in trying it in the plate, before putting in the salt, you find the soap too liquid, add a little water to that on the plate, for the purpose of making it jelly. You will then be able to ascertain how much cold water must be added to that in the kettle for the same purpose; it being evident that the lye is too strong. This must be done before the salt is put in.

A larger quantity of lime, put in while boiling, will make the soap still harder.

You may harden it also, by adding, while the soap is boiling, a little sulphate of iron. This will give it a marbled or mottled appearance.

FINE HARD SOAP.—Take fifteen pounds of the best lard, or of clean fresh suet. Put it into a large kettle, hang it over a moderate fire, and make it boil. Have ready a quantity of excellent clear lye, five gallons of which must be strong enough to bear up an egg. Add with a ladle, a very little at a time of this lye to the fat in the kettle, and put it in slowly for a while at first; otherwise, it will instantly cause the fat to rise up so high as to overflow, and perhaps endanger the person

that is making the soap. When this tendency to effervesce seems to diminish, the lye may be poured in by larger quantities. Keep the kettle boiling thus (and well skimmed) till all the five gallons of strong lye have been put in. Then add another gallon of lye, weakened by an equal quantity of water. The whole will then have the appearance of liquid soap. Then try a small quantity by putting it into cold water, and if no particles of grease appear on the top, it will be in a fit state to receive the salt which is to harden it. If you see any grease, add some more lye, and give it another boil up. When you find it in proper order, stir in gradually three quarts of fine salt. Then try the soap by taking out a small portion, and setting it to cool. If it does not seem sufficiently stiff, or likely to harden well, add another quart of salt, and give it another boil up.

The soap will now be all towards the top of the kettle, and the lye beneath it at the bottom. Skim off the soap, taking care not to stir it so as to mix in the lye through it. Put it into square pans or moulds, and set it away to harden thoroughly. The lye that remains at the bottom of the kettle should be saved for washing coarse clothes.

When your soap has become quite hard, take it out of the moulds or pans and lay it on boards to dry thoroughly. The above quantity of ingredients will, if properly managed, produce thirty-five pounds of firm, close, fine soap.

If your lard or suet is not of the very best quality, take it off after it is all melted, strain it, and return it to the kettle, before you begin to put in the lye.

To perfume it, take a portion and melt it over again, first cutting it into small pieces. Then, while liquid, beat it in a mortar with tincture of musk, oil of bergamot, oil of almonds, palm oil, or any other essential oil that has a fine scent, and is not so pungent as to irritate the skin. Then, when it is

thoroughly imbued with the perfume, put it into small square tin moulds, and set it in a cold place to harden.

STARCH OF HOME MANUFACTURE.—Take a peck of unground wheat of the best quality; pick and wash it carefully. Next put it into a tub; pour on sufficient clear soft water to cover it, and then set it in the sun. Be sure to change the water every day: keeping it in the sun as much as possible, or in an equally warm place in the house, should the weather prove unfavourable. When all the grains of wheat have become quite soft, rub it well in your hands, and separate it from the husks, which must be thrown into another tub. Let the soft wheat settle into a mass; and then pour off the water, and put on fresh. Stir it well, and let it settle again. Repeat this every day, till the last water comes off clear and colourless. Then pour the water finally off. Take the starch out of the tub, collect it into a thin bag, and hang it for a few days in the sun; after which, spread it on dishes to dry.

TO PREPARE COMMON STARCH.—Put a sufficient quantity of dry starch (for instance from two to three tablespoonfuls) into a bowl, and mix it gradually with just enough of clear cold water to make it a thin paste, pressing out all the lumps with the back of the spoon till you get it perfectly smooth. Then pour it into a clean pipkin or skillet. Have ready a kettle of boiling water, and by degrees add some of it to the starch, stirring it well. You may allow from a pint to a quart of the hot water, according as you wish to have the starch thick, thin, or moderate. Set it on hot coals, and boil it well for half an hour. If not well boiled, it will not be glutinous. When it has boiled about fifteen minutes, stir it a few times (merely for a moment each) with the end of a sper-

maceti candle. This will prevent its being sticky; but take care not to stir it too much. If you have no spermaceti, sprinkle in a little salt, (about a tea-spoonful to a pint of starch,) which will answer a similar purpose, or throw in a lump of loaf sugar. Finish by stirring it hard with a spoon.

Strain the starch through a white cloth into a large pan, and squeeze into it a very little blue from the indigo bag; but it must be but a very little.

For common coloured dresses you may make the starch with fine flour mixed as above.

GUM ARABIC STARCH.—Get two ounces of fine white gum arabic, and pound it to powder. Next put it into a pitcher, and pour on it a pint or more of boiling water, (according to the degree of strength you desire,) and then, having covered it, let it set all night. In the morning, pour it carefully from the dregs into a clean bottle, cork it, and keep it for use.

A table-spoonful of gum water stirred into a pint of starch that has been made in the usual manner, will give to lawns (either white or painted) a look of newness to which nothing else can restore them after washing.

It is also good (much diluted) for thin white muslin and bobbinet.

COFFEE STARCH.—This is excellent for mourning chintzes, or for any thing that is very dark; the common starch giving a whitish, ashy, or dusty appearance to these articles. Make, in the usual manner, a tea-cupful of strong coffee; mix it with an equal quantity of cold water, and then boil it. In the mean time, mix two table-spoonfuls of the finest dry starch with enough of cold water to make it a

smooth paste. There must both together be a pint, when the starch paste is added to the diluted coffee. When the coffee is boiling hard, put in the starch gradually, and stir it well. After it is all in, let it boil well for ten or fifteen minutes, and give it a stir with a spermaceti candle. Put it into an earthen pan, and when cool run the dress through it, squeezing it well.

GLUE STIFFENING.—This is used for dark chintzes or calicoes. Take a piece of glue about the size of the palm of your hand; break it up, and put it into a vessel, with from three quarts to a gallon of soft water. Set it on the fire, and let it boil till the glue is entirely dissolved. Then take it off, pour it into a large pan, and when it is of a lukewarm heat (not cooler) it is fit for use. Put the dress into it, and work it about till it has thoroughly taken the glue water. Then squeeze it well, open it out, and dry it as fast as possible. Afterwards, sprinkle, roll it up, and iron it.

WASHING WHITE CLOTHES.—The white clothes are always to be washed first. They will wash the easier if put to soak the preceding night in large tubs with a mixture of lye and milk-warm water; allowing a pint of lye to three buckets of water. Stockings particularly should always be put in soak. Early in the morning, heat a sufficiency of water for what is called firsting and seconding the clothes. When put into the tubs, dilute with enough of cold water to make it just warm enough to bear your hand in—if too hot it will rather set the dirt into the clothes than take it out. For linen, muslin, &c., do not make a lather with the soap before you put in the clothes, but rub the soap on the article as you proceed; taking the most pains with the dirtiest places. Have ready beside you a second tub with warm water, and throw

into it the things, one by one, as you wash them out of the first. Or when two women are washing together, let one take the first water, and the other the second.

There should be on the fire a large brass or copper kettle filled with water for boiling the clothes, and they will look whiter and better if you mix with the water in the kettle a tea-cup full of strong clear lye. After washing them well through the first and second warm waters, put the bed-linen, table-linen, and white towels into the kettle, and take them out as soon as they come to a hard boil; or boil them slowly half an hour—a longer boiling will injure them. Stir them frequently with the long round hickory stick kept for the purpose. The shirts, chemises, night-gowns, handkerchiefs and other muslins must not be boiled, but scalded by putting them into a clean tub and pouring hot water upon them; for instance, from a larger kettle with a spout. No coloured clothes should ever be boiled or scalded, as it will destroy the colour; neither should white things with coloured borders.

In boiling clothes, see that there is all the time plenty of water in the kettle. If the water gets too low, the clothes will scorch or burn.

When the things have boiled properly, take them out, put them into a tub of cold water, and wash them through it without soap—and then throw them into another tub of cold water and rinse them well. Lastly, rinse them in a tub of cold water tinged with a little blue by squeezing into it the indigo bag. The things that have been scalded must also be put through three cold waters, the last one slightly blued.

In taking them out of every water the clothes should be wrung hard. After rinsing in the blue water, hang them on the lines to dry in the sun, securing them with the clothes pegs.

Let them all be brought in at the close of the afternoon, if

not before; as after sunset they will dry no more. If still not dry, spread them out on the wooden clothes-horses, or hang them on lines in a garret, back kitchen, or in any convenient room, if you have not a laundry.

WASHING WITH SODA.—This method can only be pursued with white clothes, (that is, linen and cotton:) it is injurious to woollen, and to coloured articles of every description. If done with great care, it answers very well for bed-linen, table-linen, &c., making them white and clean without the labour of rubbing, except in a few places that may be particularly soiled. The things to be washed must all be laid in soak the night before, in cold soft water. Early in the morning, put into the wash-kettle, a mixture in the proportion of six gallons of soft water, a pound of hard soap cut into small pieces, (or a pint and a half of soft soap,) and two ounces of *sub-carbonate of soda*, which can be obtained at the druggist's for a trifle. Hang the kettle over the fire, and make it boil. In the mean time, lift the clothes out of the soaking tubs with the clothes-stick, and rub a little soap on those parts that are unusually dirty. When the mixture in the kettle is at boiling heat, put in the clothes, and boil them *one hour*: (not more.) Then take them out with the clothes-stick and drain them, by laying them across an old clothes-basket turned bottom upwards in a large tub. See that they are thoroughly drained; then rinse and wring them through a tub of warm water; and, lastly, through a tub of cold water tinged with blue from the indigo bag. Wring them well, and hang them out to dry.

Care must be taken not to have more than the proper proportion of soda, (two ounces to five gallons of water,) and that it is the precise article required—sub-carbonate of soda. In

sending for it to the druggist's, it is well always to write its exact name on a slip of paper. Also, the clothes must not boil too long, and they must be thoroughly drained and rinsed. Some washerwomen and servants are in the habit of putting in more than the allotted quantity of soda, thinking to increase the whiteness of the clothes in a shorter time: but too much soda has the effect of making them what is called tender, and causing them very soon to slit and drop to pieces. This practice (together with the long boiling) has excited much prejudice against the use of soda in washing; and it is an abuse that it is difficult to guard against, when the washing is not done under your own immediate inspection. Nevertheless, if you are careful not to put in more than the due proportion, the soda will be found to lighten the labour of the washers.

Such, however, is the care and exactness required in washing with soda, and so injurious its effects when used improperly, that we think it should only be intrusted to persons who are themselves particularly interested in the preservation of the clothes. If you have not perfect confidence in your washerwomen or servants, it is safest to have your white clothes made clean in the usual manner, by washing through two warm lathers, and boiling them afterwards but a very short time.

TO WHITEN CLOTHES.—After they are well washed, spread them in the sun on the grass for two or three days: bringing them in after the sun declines, lest they should be mildewed by the evening damp.

Small muslins should always be laid on the grass to whiten after washing, except in winter; and then they should be pinned to towels, and hung on a line exposed to the sun.

TO BLEACH A FADED DRESS.—If you find that a coloured muslin or chintz with a white ground has faded very much in washing, you may discharge the colour entirely, and wear it as a white dress, provided it has not been sewed with coloured silk. For this purpose, having first well washed it in hot suds, boil it till the colour seems to be gone; then wash it out of the boil, rinse it, and dry it in the sun. Then, if not quite white, lay it on the grass where the sun is very hot, and bleach it for several days. If still not quite white, repeat the boiling.

SPRINKLING AND FOLDING.—When your clothes are quite dry, and you have brought them to the house in the baskets, spread them one at a time on a large clean table or ironing-board, and sprinkle them well by dipping your hand in a pan of clean cold water. Then pull and stretch them, and fold or roll them tightly. Put the small muslins all together, and roll round them a large clean towel.

In folding shirts, turn inwards the collars, bosoms, and wristbands; rolling up the shirt tightly, with the back outside.

Dresses must be folded with the bodies and sleeves inside. The collars of loose gowns should be turned inwards; also the ruffles or trimming of pantalets.

IRONING.—If you have not a laundry-room separate from the kitchen, it is best on ironing days to arrange the dinner so as to have nothing to roast before the fire; as unless the fireplace is extremely large, ironing and roasting cannot go on together, on the same hearth, without inconvenience.

For ironing, have a clean well-swept hearth, and a large, clear, broad fire, with plenty of bright hot coals, as they heat

the irons much better than a blaze. Chunks of wood will blacken and smoke the irons.

Your ironing table should be large, and used only for that purpose, or for sprinkling and folding clothes. At least no greasy work should be done on it; but if that is unavoidable, it should be well scoured afterwards. It should have a commodious drawer or drawers for the blanket and the sheet, the wipers, holders, iron-stands, bees-wax, &c. It is well to have always at hand a piece of bees-wax or the end of a spermaceti candle. This if rubbed on the iron the moment it is taken from the fire, and wiped off instantly, will add greatly to its smoothness. If you find that the iron scorches or burns the wiper, it will also scorch the clothes: therefore stand it aside on a cool part of the hearth, or set it out of doors on the brick pavement, and try another iron while it is cooling. The thinner the article that is to be ironed, the less heat it will require.

For every person occupied in ironing, there should be an allowance of three irons at least. If one person is ironing alone, there should be four irons. It is a loss of time to wait idly for want of an iron that may be hot enough or cool enough; which must always be the case if the number in use is too scanty.

There should be a large clothes-horse at hand, on which to hang the things as they come from the ironing table, that all dampness may be thoroughly dried out of them, before they are put away. For laces, muslins, and other very slight things that dry completely in the process of ironing, you should have a broad basket and lay them lightly in it, as you finish them. In summer, sheets and table-cloths may after ironing be hung out on the clothes-line in the hot sun; turning them often.

Before using an iron for lace or thin muslin, smooth over with it one or two kitchen towels, or some other small thick

article. Be careful in ironing lace, ribbons, or any long narrow strips, not to stretch them crooked, but do them slowly, straight, and evenly; and with the point of the iron press out every scollop separately. Always iron lace and needle-work on the wrong side. In ironing collars, do them first lengthways, and then crossways—and take care not to stretch one half of the collar larger than the other. Pleated frills never look so well as when the pleats are laid down with the fingers; and skill in pleating is only to be acquired by practice. Care should be taken to make all the pleats exactly of the same size and perfectly straight. Crooked, uneven, or slanting pleats look very badly. A ruffle with a very narrow hem pleats much more easily than one with a broad hem. On a small frill, crimping the edge with a straight knife may be substituted for pleating.

In ironing a night-cap, do the crown first, and then the border; lastly, the strings and bands.

Ribbons and silks should be smoothed with an iron just warm enough to press out the creases. A hot iron will change the colour. Green ribbons *always* change in ironing: blues and pinks become darker. Silks should be sprinkled, folded, and rolled up tightly an hour or more before they are ironed. They should always be done on the wrong side where practicable.

Sheets and table-cloths should be ironed double, with a large iron pressed on them hard and heavily.

All coloured things must be done with an iron rather cooler than for white clothes, as too great heat will injure the colours. Iron them always on the wrong side, wherever the manner in which they are made will allow it.

When about to iron a frock or gown, if you have not ample space on the table, set a chair in a convenient place to receive

the sleeves or any part that may hang down, so as not to let them touch the floor. Begin at the body: next do the sleeves: and then the skirt, commencing at the top or upper part. A skirt-board is an excellent thing. It should be made wide at the bottom, narrowing gradually towards the top. It can be obtained from the stores where wooden ware is sold; or a carpenter can be directed to make one. Cover it first with blanketing and then with sheeting, both sewed tightly and smoothly over it. This board is to slip into the skirt of the dress, which may thus be ironed without a crease. Puffings or gatherings in the sleeves should be folded or creased in half, along the middle, and ironed out like a flounce or ruffle.

In ironing petticoats, double them from the two sides, and not behind and before; as that will make a fold down the front which will stand out awkwardly when on.

When you iron a shirt, begin at the bosom; then do the collar, then the sleeves, and lastly the back. A small board, on a similar plan to that recommended for the skirts of dresses, will be found very useful to slip under the bosoms of shirts when ironing them.

Whenever you begin a thing, iron it as fast as you can, (providing always that you do it carefully,) and avoid quitting the table while the article you are doing is unfinished; for if you leave it, there is danger of its becoming so dry that it will be impossible afterwards to iron it smoothly.

You may heat a few irons in the oven of a close stove; on a footman or iron shelf hooked on in front of a coal-grate; or by setting them on the bars of a charcoal furnace.

FLUTING WITH A PATENT ITALIAN IRON.—This looks very well for any frilling or ruffling that is not of worked muslin or lace, and it keeps in place much longer than

pleating, resisting even damp weather. It cannot, however be done well if the frill is more than half a finger deep. A patent iron costs but a trifle, and will be found very useful for fluting the ruffles of gingham, chintz, or painted muslin dresses and pelerines. These irons are fixed to a stand, and have smooth tubes diminishing towards one end which is close, and open at the other to admit the heater. There are always two heaters; they have long handles and somewhat resemble a poker. While you are using one, the other is heated by putting the thick end into the fire till it becomes nearly red-hot. It is then slipped into the hollow tube, over which you stretch the frill, a little at a time, holding it tightly with both hands between the thumb and finger, and as you go along pinching it down at the sides close against the iron, taking care to keep it quite straight. The gathered part of the frill must go upon the point of the iron.

When ruffles are to be fluted, they must first be starched and dried, and then sprinkled very damp.

Take care to have one of the heaters always in the fire, so that it may be hot by the time the other has become too cool for use. If too hot, the tube will scorch the frill, and burn your fingers.

TO IRON VELVET.—Having ripped the velvet apart, take each piece separately, and holding it tightly in both hands, stretch it round a warm stove-pipe, the wrong-side of the velvet against the iron. This will remove the creases, and give the surface of the material a fresh and new appearance. Velvet cannot be ironed on a table, as when spread out on a hard substance the iron will not go smoothly over the pile or shag.

Another way, is to heat a smoothing iron, and then to cover

it with a wet cloth and hold it *under* the velvet—passing it to and fro beneath. For this process, the velvet must be stretched over a vacant space between two tables, and well secured to each, by weights or something that will keep it fast. The vapour arising from the heated iron and the wet cloth, will raise the pile of the velvet, while, at the same time, another person brushes it up with a whisk.

Velvet has greatly the advantage of all other silk fabrics in the facility with which it can be joined, or sewed together without leaving any external appearance of the seam.

TO IRON SILK.—Silk cannot be ironed smoothly so as to press out all the creases, without first sprinkling it with water and rolling it up tightly in a towel—letting it rest for an hour or two. If the iron is the least too hot it will injure the colour, and it should first be tried on an old piece of the same silk.

Bright coloured silks or ribbons, such as pinks, blues, yellows, greens, &c., always change colour on the application of an iron. Blacks, browns, olives, grays, &c. generally look very well after ironing.

Silks should always be ironed on the wrong side.

TO SHRINK NEW FLANNEL.—New flannel should always be shrunk or washed before it is made up, that it may be cut out more accurately, and that the grease which is used in manufacturing it may be extracted. First, cut off the list along the selvage edges of the whole piece. Then put it into warm (but not boiling) water, without soap. Begin at one end of the piece, and rub it with both hands till you come to the other end. This is to get out the grease, and the blue with which new white flannel is always tinged. Then do the same

through another water. Rinse it through a clean lukewarm water; wring it lengthways, and stretch it well. In hanging it out on a line do not suspend it in festoons, but spread it along the line straight and lengthways. If dried in festoons, the edges will be in great scollops, making it very difficult to cut out. It must be dried in the sun. When dry, let it be stretched even, clapped with the hands, and rolled up tight and smoothly, till wanted.

ANOTHER WAY.—If the flannel is intended for petticoats, cut it at once into the requisite number of breadths, as it can then be shrunk with much more convenience than when in one long piece. For other flannel articles of dress, it is well, before shrinking, to divide it into as many straight pieces as the thing to be made will allow.

Lay the flannel all night in a tub of cold soft water. In the morning, pour off the whole of the water, and drain but do not wring the flannel. Make a light suds of water quite warm, (but not hot,) and of white soap or whitish Castile. Wash the flannel thoroughly through this suds, and wring it out as dry as possible. Then having shaken it, stretched it, and folded it smoothly down on a clean table to make it straight and even, hang it out immediately. When about half dry, go to it, stretch, shake, and turn it. Take it in while it is still damp, fold it smooth, cover it with a clean towel, and after it has lain half an hour, iron it with a rather cool iron.

We consider this the best way of shrinking new flannel.

TO WASH FLANNEL.—Flannel should always be washed with white soap: otherwise, it will neither look well nor feel soft. The water must be warm but not boiling, as it shrinks flannel to scald it. Wash it in clean water, and

entirely by itself. Rub the soap to a strong lather in the water, before the flannel is put in; for if the soap is rubbed on the flannel itself, it will become hard and stiff. Wash it in this manner through two warm waters, with a strong lather in each. Rinse it in another warm water, with just sufficient soap in it to give the water a slight whitish appearance. To this rinsing water you must add a little blue from the indigo bag. Cold rinsing water is found to harden the flannel. When you have rinsed it thoroughly, wring it hard, shake it well, and spread it out on the clothes-line. While drying, shake, stretch, and turn it several times. It should dry slowly.

Flannel *always* washed precisely in this manner, will look white and feel soft as long as it lasts, retaining a new appearance and scarcely shrinking at all. But if *once* badly washed with scalding water, rubbed with brown soap, and rinsed in cold water, it will never again look well.

If you are willing to take the trouble, flannel washed according to the above receipt, will look beautifully if put into a dry clean sheet or towel while it is wrung, and afterwards (while drying) held between two persons and shook all the time. This may be worth while for very fine new flannel, or such as is worn by infants. It is often practised in the south, where servants are numerous.

WOOLLEN STOCKINGS.—These are to be done as fast as possible, and washed precisely in the same manner as flannel. It is best to dry them on the boards made for the purpose in the shape of legs and feet, over which the stockings are to be stretched to keep them from shrinking. The boards are to be hung up by a string to the clothes line. If you have no boards, stretch and pull the stockings when half dry.

BLACK WORSTED STOCKINGS.—These should always be washed before they are worn. Lay them all night to soak in cold water. Wash them next day by themselves, through two waters, warm, but not hot, the soap being previously rubbed into the water so as to form a lather before the stockings are put in; and mixing with the first water a tablespoonful of gall. Then rinse them, first in lukewarm water, and then in several different cold waters, till the dye ceases to come out, and the last water is colourless. Stretch them, and hang them out immediately in the air, to dry as fast as possible. Then iron them on the wrong side.

Any dark-coloured worsted stockings may be washed in this manner. When you hang them out, it is well always to stretch them on drying boards.

WOOLLEN YARN.—After the yarn is spun, whether white, gray, or coloured, it should be well washed to get out all the grease that may remain in the wool. It must be done in soft water, made warm but not hot; allowing to each bucket of water, a large tea-cupful of lye. Use no soap; but wash the yarn through two warm waters with lye in each. Next rinse it through several cold waters, till the last comes off quite clean; and then spread it out to dry, as open as possible.

All woollen yarn should be washed both before and after dyeing: the first washing to remove the grease; the second to prevent the colour from rubbing off.

TO WASH BLANKETS.—The best time for washing blankets is in the summer, when the days are at the longest. It is well to commence them early in the morning, that they may be dry by evening, and they should be done in clear bright weather. Washing blankets is very laborious work for

women, and in the country they are sometimes done by servant men. In this case, the first suds may be put into a clean barrel, and when the blanket is quite steeped, the man may beat it with a large wooden beetle. Or if it is in a tub, he may step in and trample the blanket with his feet. This is a rough way but a good one.

Blankets should always be washed one at a time; first in a strong suds; then in weaker suds; and then a third time through another suds quite weak. Wring them slightly: pull them as straight and even as you can, and then hang them up in the sun to drip. If not quite dry at evening, take them down from the line, fold them, put them into a large basket, and next day (if the weather is clear) hang them out again. If the day is damp or cloudy, dry them in the house. Fold them smoothly, and put them away in a large chest, sprinkling tobacco between the folds, or laying bits of camphor among them.

TO WASH CLOTH CLOTHES.—In economical families it is very customary to have the cloth coats and pantaloons of the gentlemen converted into jackets and trowsers for little boys; previous to which it is proper that they should always be washed.

Brush them well before washing. It is best to rip out the pockets of the pantaloons, and also the linings of the waistbands, lest they should communicate lint to the cloth. Wash them through two warm lathers of brown soap (soft soap is best) with a half tea-cupful of lye in the first suds. Do not wring them; but pull and stretch them well, and roll them up tight, and press out the water against the washing-board, or against the side of the tub. Then lay them (rolled up) on a clean table, and press and squeeze out the remaining suds

setting a tub underneath to catch the droppings. Afterwards, rinse them in two light lathers (a little warm) rolling them up and pressing out the water, as before, after each rinsing. Wringing in the usual way will cause them to be shrivelled and streaked. When all the water has been pressed out, stretch and pull them well, and hang them up by the waistband on a clothes-line. When perfectly dry, sprinkle them, roll them very tight in a thick damp towel, and let them lie all night. Iron them on the wrong side till they are *perfectly dry*, otherwise they may still shrivel.

Pantaloons and waistcoats of light cassimere must be washed in suds of white soap without any lye; and in rinsing them the lathers should be very light, the last one scarcely tinged with soap. Iron them on the right side, and place a thin fine cloth between them and the iron, which must be rather cool than hot.

TO WASH A WOOLLEN TABLE-COVER.—A bright windy day is best for this purpose. Having first taken out all the grease-spots and stains, put the table-cover into a tub with a clean suds of white soap and clear water, warm, but not hot, (in which has been mixed about two table-spoonfuls of ox-gall,) and wash and squeeze it well. Then wash it through a second lather somewhat weaker, of soap, but without any gall in it. Afterwards rinse it through a light lukewarm suds, just tinged with soap. Instead of wringing, (which will shrivel it,) press out as much of the water as you can with your hands; then fold it up in a tight long fold, and roll and press it hard with both hands on a clean ironing table, having set a tub to catch the water that drips from it during the process. Roll it always from you, towards the end of the table. When the water ceases to come from it, shake and stretch it well; and

dry it as soon as possible; but not by the fire. Go to it frequently while drying, and stretch and shake it. While it is yet damp, take it in, spread it on an ironing sheet, and iron it on the wrong side, pressing it hard.

If there is grease on the table-cover, it is best, the day before washing, to cover all the spots with scraped Wilmington clay wet to a stiff paste with a little water, repeating the clay till the grease comes out. Or you may remove them with very clear spirits of turpentine, put on with a sponge. To the stains, if there are any, you may apply hartshorn weakened with a little water.

A WOOLLEN SHAWL.—This may be done precisely according to the above receipt, taking care to pull and stretch the fringe well, while drying. After ironing, the appearance of the shawl will be improved by folding it smoothly, and pressing it for a few days between a bed and the sacking.

In buying a plaid or tartan shawl, avoid choosing one that has any white in it. Even the smallest portion of white (for instance, two or three threads in the figure) will, by immediately showing the dust, give the shawl (though almost new) a dirty, dingy appearance.

TO WASH COLOURED DRESSES.—Have ready plenty of clean soft water. It spoils coloured dresses to wash them in the dirty suds left of white clothes; though this is a very common practice with bad washers. The water must be warm, but by no means hot, lest it injure the colours. Rub soap enough into the water to make a strong lather before you put in the chintz, (adding a table-spoonful of ox-gall,) and then wash it well. For the second water, put it into another soap-suds, colder and weaker, and wash it through that. Then throw

the dress into pure cold water, and rinse out all the soap Lastly, put it into a second rinsing water, with a very little blue from the indigo bag in it, and a tea-spoonful of oil of vitriol or a handful of salt to set the colours. Wring it well.

Have ready a large earthen pan filled with weak starch tinged with a little blue. Painted lawns or muslins will be much improved by mixing a little gum arabic water with the starch: for instance, a table-spoonful. Put the dress into it, and run it through the starch. Then squeeze it out, open it well, clap it, and hang it immediately out to dry in the shade; taking the sleeves by the cuffs and pinning them up to the skirt, so as to spread them wide and cause them to dry the sooner.

If coloured clothes continue wet too long, no precaution can prevent the colours from running into streaks. This will certainly happen if they are allowed to lie in the water. They must always be done as fast as possible, till the whole process is completed. If the colours are once injured, nothing can restore them; but by good management they may always be preserved, unless in coarse low priced calicoes; and many of *them* wash perfectly well.

As soon as the dress is *quite dry*, take it in; but, unless it is wanted immediately, do not sprinkle it, lest in lying damp the colours should be impaired. It should not be sprinkled over night, if not to be ironed till next day. When perfectly dry, roll it up in a large clean towel, and put it away by itself till two or three hours before you iron it.

Chintzes, &c., should always be washed in fine weather: but if it is intensely cold, it is better to dry them at the fire than to risk the spoiling of the colours from their freezing in the open air. But it is still better to defer their washing till the weather is sufficiently moderate to allow them to be hung out of doors.

Take care not to use too much oil of vitriol, lest it corrode the dress and cause it to drop in holes. If you can procure pyroligneous acid or vinegar of wood, a large spoonful of that may be used to set the colours without any risk of injury.

In laying by muslin or chintz dresses till next season, let them be washed and dried, but neither starched nor ironed: but roll up each dress closely in a linen towel. If put away dirty or with any starch in them, they will tear or crack when you do them up again.

Bran water is excellent for washing light calico dresses. Boil a sufficiency of wheat bran in a large kettle; strain off the water, and use it for the dress, cooling it to a lukewarm heat with a little cold water. It will require no soap, and will prevent the colours from running. Wash the dress through two bran waters. Then rinse it in cold water.

Another way of setting the colours of a dress, is to grate eight raw potatoes and mix them with a gallon of cold water. Put a portion of the potato mixture into each of the waters through which you wash the dress.

Another way, (for a light coloured dress,) is to tie up in two muslin bags a half-pint of rice, and boil it in two quarts of water till perfectly soft. Mix the rice water with that which you use for the dress. Take no soap, but rub on the rice in the bags, using one for the first, and one for the second water.

MOURNING CHINTZ, OR VERY DARK CALICO.—Put into a tub some clear soft water, (warm, but not hot,) and mix with it a table-spoonful of ox-gall to set the colour. Then rub in sufficient soap to make a strong lather. Put in the dress, and having washed it well, wring it out, and prepare a second tub of clean water, (not so warm as the first,) with another table-spoonful of ox-gall stirred into it, and a weaker

lather of soap. Wash the dress through this; rinse it well through two cold waters, (putting into the last a handful of salt,) and wring it out immediately. No coloured dress must on any account be left lying in the water, as it will certainly cause the colours to run into streaks.

Having wrung the dress out of the rinsing water, starch it immediately, and then dry it in the shade. By making the starch with coffee instead of water, you will prevent the whitish look which is often so disfiguring to dark or mourning chintzes, after they are washed. You may use for this purpose coffee that has been left at breakfast. Strain the coffee, and mix the starch with it in the usual manner, pressing out all the lumps with the back of the spoon, and making it very smooth. Allow about a table-spoonful of raw starch to a pint of liquid coffee. Boil it well, and to prevent stickiness, stir it while boiling with the end of a spermaceti candle; or, what is still better, boil with it a lump of spermaceti (about the size of a small chesnut) broken off from the bottom of a candle.

When the starch has boiled, put it to cool in a large deep earthen pan, and pass the dress through it; seeing that every part imbibes the starch thoroughly. Then squeeze out the dress, open it well, clap it, and hang it to dry in the shade. When dry, roll it up tightly; but do not sprinkle it, unless you are going to iron it in two or three hours, as allowing it to remain damp too long may cause the colours to spread.

It is well not to wash a coloured dress except on a fine day, when it can be hung out and dried at once. But if it is absolutely necessary to wash one in extremely cold weather, it is better to dry it by the fire than to hang it out of doors, as freezing will *certainly* fade the colours.

Coloured things should *on no consideration* be boiled, scalded,

or put into *hot* water: neither, as we have said, should they be allowed to remain long in any water.

A tea-spoonful of oil of vitriol, or a table-spoonful of pyroligneous acid, (vinegar of wood,) or a handful of salt mixed in the last rinsing water, will assist greatly in setting the colour.

Another way (and a very good one) of stiffening a dark chintz, is to use glue instead of starch; allowing a piece of glue about as large as the palm of your hand, to three quarts or a gallon of soft water, according to the degree of stiffness you desire. Having boiled the glue in the water, till it is entirely dissolved, let it become lukewarm, and then pass the dress through it, squeezing it well. Then dry it as fast as possible; and when dry, roll it up tightly, but do not sprinkle it, unless you intend to iron it in two or three hours.

In ironing a chintz dress, do the skirt on the wrong side, and as much of the sleeves as you can conveniently. The body and some parts of the sleeves cannot be ironed otherwise than on the *right* side; but, to prevent their looking glazy, spread a thin white handkerchief smoothly and evenly between them and the iron, changing its place as you proceed.

A MERINO DRESS OR A MOUSSELINE DE LAINE. —Take the dress entirely apart, if there are any pleats in it; as nothing that is made with pleats can either be washed or ironed to look well. Lest any of them should be lost, tack all the small pieces together with a needle and thread. Shake and brush the dress to remove whatever dust may have lodged within the pleats or gathers. Make a strong lather with white soap and soft water, (warm, but not hot,) and stir into it a large table-spoonful of ox-gall. Wash the merino well through this, and then wring it out. Have ready a second and much lighter

suds, made with very little soap, and water not more than lukewarm; adding a handful of salt, or a small tea-spoonful of oil of vitriol. If the colour of the dress is light, or bright, or very delicate, the vitriol will be the best. Salt will answer well enough for a dark or plain coloured merino. Having washed the dress well through the second suds, wring it very dry, shake it out, and pull and stretch it straight and even. It must not be rinsed. Hang it out immediately to dry, pinning all the pieces carefully to the line. Before it is quite dry, (when you find it what is called *ironing-damp*,) take it in, fold it smoothly without sprinkling, and let it rest for about a quarter of an hour wrapped in a clean towel. Then have your irons ready, and iron it on the wrong side, or the side that is to be the wrong one when the dress is put together again.

Wash a chaly in the same manner; and a bombazine also, except that for a black bombazine it is best to put a tea-cupful of lye in the first suds rather than to use ox-gall.

Dresses that have any wool or worsted should not be undertaken, unless they can be washed and ironed at once; as remaining damp will shrink and shrivel them.

Unless the wadding of a merino cloak or pelisse has been basted between *two* linings, it will be found scarcely possible (even with washing) to remove the downy particles of cotton, that will adhere to the inside when the merino is taken apart to be turned. Therefore, we recommend always a double lining; the inner one of something very thin and slight.

A PAINTED MUSLIN DRESS.—Make a lather of white soap and lukewarm water, and wash the dress carefully through it. Then rinse it through two cold waters. You may put into

the last a small tea-spoonful of oil of vitriol to set the colours, or a table-spoonful of pyroligneous acid; (vinegar of wood.)

Spread the dress well out, and hang it immediately to dry, but not in the sun.

For the stiffening, pick and wash a pint and a half of rice, and boil it an hour in a gallon of clear soft water. Then strain the rice-water into a clean bucket or a deep earthen pan. Pass the dress well through the rice-water, and then squeeze it as dry as you can. Do not clap it, but open and stretch it out in every part as well as possible.

Fix up two lines, at a convenient distance from each other, (they may be of stout twine or new tape,) and pin the dress across both lines, so that it may hang spread open between them. While drying, go to it frequently, pull it both ways, and stretch it even all over.

Having pulled and stretched it thoroughly, sprinkle it slightly, and roll it up in a clean towel. Do not let it remain longer than an hour without ironing.

If there is any thing about it that is to puff out, double the full part along the middle, and iron it as you would a gathered ruffle.

A BOOK MUSLIN DRESS.—A dress of book muslin, if always well done up, will not require frequent washing. In buying a new one, avoid getting such muslin as has a blueish cast. It is very unbecoming to every complexion; and never looks well till after it has been washed. When a *good* white, it is best to wear it a few times before it is washed. They require much care in doing up.

Make a strong suds with white soap and warm water. Put in the dress, and wash it well; squeezing and pressing rather than rubbing it; as book muslin tears easily, and, without great

care, will not last long. Wash it through a second suds, and then pass it through two rinsing waters; adding *a very little* blue to the last. Then open out the dress; and, while wet, run it through a thin starch, diluted with water either warm or cold. Stretch it, and hang it in the sun to dry. Afterwards, sprinkle it and roll it up in a clean fine towel; letting it lie for half an hour or more. Then open it out, stretch it even, and clap it in your hands till clear all over. Have irons ready, and iron it before it is too dry, on the wrong side, whenever practicable. Take care that the irons are not too hot, as it will scorch easily. When done, do not fold the dress, but hang it up in a commode or wardrobe.

In ironing, be very careful to get the hem even. Many persons, previous to having them washed, rip out the hems of their thin muslin dresses, afterwards running them over again. This is a good plan, if you are willing to take the trouble; which, however, is not much.

GOLD OR SILVER MUSLIN.—These muslins should not be worn till they are much soiled, as they must be washed very delicately, first taking them apart. Make a strong lather of filtered or very clear soft water, and fine white soap in which there must be no perfume. The water should be warm, but not hot. Then with your hands turn the muslin about in it till it is thoroughly saturated with the suds. Squeeze it well, but do not wring it. Repeat this through two other lathers, each a little weaker and cooler. Then rinse it lightly through two waters; squeeze it, shake it out, open it well, and hang it in the sun to dry as fast as possible. When you iron it, have a linen cloth over the blanket; take a rather cool iron, and go over it carefully on the wrong side; yet unless the sprigs of gold are very small, it is best not to iron it at all, but to stretch

it well in every part. You may brighten each sprig by rubbing every one separately with a bit of white or crimson velvet of the best quality. Unless the velvet is very good, and dyed in grain, the colour may come off and leave a stain around each sprig. The trouble of burnishing the gold in this manner, will be repaid by its increased brightness.

A dress of gold or silver muslin should be kept carefully folded and pinned up in a linen cloth.

As in the stores you can buy only what is called a dress pattern, consisting of a limited number of yards, it is well when you purchase one of these muslins, to send at once a sample to India, with an order for a sufficient quantity for a new body and sleeves when the make of the first is no longer fashionable.

Another way of brightening the flowers of gold or silver muslin, is to rub every sprig with a bit of fine white flannel slightly wet with warm spirits of wine, replacing the bit of flannel very frequently by a clean one.

TO CLEAN GOLD LACE.—Burn some roche alum; then powder it very fine and sift it. Dip a clean soft brush into the powdered alum, and rub the gold lace with it. Afterwards wipe it with a clean soft flannel. Gold embroidery may be brightened in the same manner.

TO WASH BLACK SILK.—To a sufficient quantity of ox-gall add enough of boiling water to make it warm. Spread out the silk on a large kitchen table, and dipping a clean sponge in the gall, go over the whole of the article with it, on both sides. Then squeeze it well out, and repeat the application of the sponge, having added more boiling water to the gall so as to heat it again. Rinse the silk in clear cold water, and repeat

the rinsing (changing the water each time) till the last water appears perfectly clean. Then stretch it, and dry it quickly in the air, and afterwards pin it out on a table.

To give it the consistence of new silk, dissolve in boiling water a little glue or gum arabic; mix it with sufficient cold water, and sponge the dress all over with it. This must be done on the wrong side. Then dry it, sprinkle it slightly, and roll it up tightly in a towel: let it lie a few hours, and then iron it, taking care that the iron is not too hot, as silk scorches very easily.

You may perfume the last application of ox-gall by mixing with it a little musk.

Unless the silk is of very good quality, it will not be worth while to take the trouble of washing it.

Previous to washing a black silk dress, rip the skirt from the body, and the sleeves from the arm holes.

A bombazine dress may be washed in the same manner, but after washing, it must not be stiffened.

BISHOP'S LAWN.—Put it into a lather of hot soap-suds, (white Castile soap is best,) and wash it through that and a second water of the same. Then boil it a quarter of an hour. When you take it out of the boil, rinse it in warm water, and then throw it into cold water and rinse it. Afterwards put it into another rinsing water, very slightly tinged with blue. Have ready some thin starch, in which mix a little gum arabic water, in the proportion of a table-spoonful of gum water to a pint of starch. The gum arabic used for this purpose should be of the whitest and finest kind, and pulverized before putting it into the water, which should be warm. It must be prepared the day before; or, rather, it is well to keep a bottle of gum arabic water always in the house, as it is useful for many purposes.

Put the starch into a large earthen pan, and pass the lawn through it, squeezing it well. Then stretch, clap, dry, and iron it. It will have the appearance of new lawn.

Fine lawn or cambric handkerchiefs should be washed in this manner, making the starch very weak.

FINE BROWN LINEN.—Brown French linen of very fine quality, is frequently used for ladies' travelling dresses in the summer, and for gentlemen's round jackets. To prevent it from fading, it should be washed with hay, as should also brown holland aprons and petticoats. Two large handfuls of hay will suffice for one dress. Wash the dress first in cold water, without any soap; having first boiled the hay in sufficient water to cover it well. When the hay has boiled hard for half an hour, strain off the water, and dilute it with cold water, till it becomes nearly the colour of *new* brown linen. Then wash the dress in it, still without soap, having saved some of the hay-water for rinsing. Rinse it through two hay-waters, and in the last put a table-spoonful of pyroligneous acid, or vinegar of wood, (to be obtained at the druggist's,) or a small tea-spoonful of oil of vitriol. Hang the dress out immediately to dry in the shade; and when dry, do not sprinkle it, unless you intend to iron it the same day.

Provided that the ground is tea-coloured, olive, drab, or pale brown, any chintz or painted muslin may be washed to great advantage with hay. If there is white in the figure, the hay-water should be more diluted, and the rinsing-water should have none of the hay.

Hay-water is much employed by the French laundresses.

The fine brown grass-cloth used for travelling dresses and bonnets, should be washed with hay; and squeezed rather than rubbed.

WASHING A GINGHAM BONNET.—A drawn or sherred gingham bonnet may be washed without opening the casings or taking out the cane or whalebone; but it is best to rip off the frilling, bows, and strings, and wash and iron them in the usual way. The bonnet, divested of its trimming, should then be placed on a wooden bonnet-block, (if you have one,) otherwise stretch the crown on the bottom of an inverted stone jar. Then make a lather of white soap and lukewarm water, (adding a tea-spoonful of gall to set the colours,) and with a clean brush (a new tooth-brush will do) go carefully over the whole of the bonnet, washing well in between the cases. Repeat this with a second clean suds, but without gall, and then rinse it off with clear cold water put on with a clean sponge or a soft white rag. The bonnet must then be immediately set out in the air, and dried upon the block or jar; going to it occasionally and stretching and pulling the brim to make it dry, straight, and even. Then having washed, starched, and ironed the trimmings, put them again on the bonnet.

A white cambric muslin bonnet may be washed in the same manner.

NANKEEN.—To prevent nankeen from fading, the colour should be set when it is quite new, in the piece, before it is made up. To do this, put some good oak or hickory ashes into a clean barrel or bucket, and pour on sufficient soft water to make a moderately strong lye. Then draw or strain it off, very clear, into a tub. Lay the piece of nankeen in the tub of lye, and let it remain all night. Next day wring it out, (without rinsing,) and dry it in the shade. When dry, sprinkle it, roll it up, and iron it. We have seen nankeen thus soaked in lye while quite new, retaining its full colour till the article made of it was worn out.

In washing nankeen, after it has been worn, take care not to have the water too hot. Use soft soap for it, in preference to hard. Wash it through two lathers, putting a tea-cupful of lye into the first. Rinse it through two waters with a slight tinge of soap in each. Iron it on the wrong side.

FURNITURE CHINTZ.—The articles of furniture chintz that you intend washing, must be taken apart, and the dust well shaken out of each piece.

Boil some rice (in the proportion of two pounds of rice to two gallons of water) till quite soft. Strain it from the kettle into a tub, and let it stand till about the warmth generally used for coloured cottons. Then put in the chintz and wash it till all the dirt appears to be out, using instead of soap some of the boiled rice tied up in a muslin bag.

In the mean time, have boiling the same quantity of rice and water as before; but when it is done, strain it, and having tied the rice in a bag, put it in a tub of warm clear water. Wash the chintz in this till you are sure of its being perfectly clean, still using the rice as soap. Afterwards, rinse it in the water in which you boiled the last rice, (and which should be saved in a tub for the purpose,) mixing with the water a few spoonfuls of pyroligneous acid. Stretch it even, and hang it on the lines to dry. After it is dry, stretch and fold it, spread it on an ironing-board, but instead of an iron, rub it all over on the right side with a smooth stone.

It is still better to have it mangled in a machine, or calendered. The greater the gloss, the longer it will keep clean.

Chintz bed-spreads should be washed in this manner.

SMALL MUSLINS.—Soap the muslins the night before, and put them to soak in cold water. Next morning wash them

through two waters tolerably warm, using soap to each, and squeezing and pressing rather than rubbing them. Afterwards squeeze them immediately through a suds, as hot as you can bear your hand in, and let them lie about five minutes in the hot lather. Then rinse them; first through a moderately warm water, and then through a lukewarm water into which you have infused a very little blue from the indigo bag. The tinge must be very slight, as too much blue will give them a very ungenteel look. Squeeze them well out of the last water, and spread them to dry.

Have ready the starch, which should be made in the proportion of two table-spoonfuls of dry starch for about three capes and half a dozen single collars. The starch should be of the very best quality. Mix it in a bowl with sufficient cold water to cover the starch, and with the back of the spoon press out all the lumps so as to make the starch perfectly smooth. Pour the mixture into a pint or a pint and a half of boiling water, in a clean skillet or tin saucepan. Boil it well for half an hour: and when half-boiled, stir it a moment with the end of a new spermaceti candle. Then strain it into a broad pan, and press into it the blue bag, just sufficiently to give it a slight tinge.

When the muslins are dry, throw them into the starch, squeeze them out, dry them a little, and clap them between the palms of your hands (a small portion at a time) till they are quite clear. It is best to clap them near an open window in summer, and in winter by the fire. Then pull them straight and even.

When they are not quite dry, but just damp enough to iron, have the irons ready, and lay a fine flannel (a petticoat for instance) on the ironing blanket. Spread the cape or collar upon it, covering it smoothly with a piece of old thin muslin, so that the iron may not exactly touch the article.

When you take the iron from the fire, rub it with a piece of bees-wax, and then wipe it quickly; and before you use it for the muslin, smooth over a coarse towel with it.

Then iron the cape or collar carefully on the wrong side, pressing out the scallops one by one.

If the article has no ornamental needle-work, but merely a plain hem or ruffle, iron it on the right side.

Clear-starching should always be done on a bright dry day. If the weather is damp and gloomy, the things will be too limber and of a bad colour.

The thicker the muslin, the less clapping will be necessary.

Collars or capes of bobbinet may be done up in this manner, also gauze or crepe-lisse.

No articles of muslin or lace should (when out of use) be put away with starch in them. For instance, when laid aside during the term of mourning, they should be soaked and washed clean; then well rinsed in plain cold water, stretched even, dried, and rolled up, but not ironed. Afterwards, put them into an old pillow-case or something of the sort, or wrap them closely in a fine towel, keeping them in a safe place till they are wanted again for use. They will then require washing in warm water, and whitening on the grass. After they are well bleached, proceed to do them up as usual.

If put away with starch in them, they will crack and split to pieces, when you go to prepare them again for wearing.

BOBBINET OR COTTON LACE.—Having ripped off the lace, roll it round a black bottle covered with white linen or muslin, sewed on smoothly. Then fill the bottle with water; cork it tightly, and suspend it with a string in a kettle of cold soap-suds, made with Castile soap. Boil it moderately till the lace looks perfectly white, which it will in about

an hour and a half. Then drain off the suds, and set the bottle in the sun, till the lace dries on it.

When dry, have ready in a basin some very weak gum arabic water, and pass the lace through it, squeezing it well. Then stretch it out evenly, and clap it in your hands to clear it while drying. Lay it on an ironing-sheet, and iron it on the wrong side with rather a cool iron, taking care to press out all the scollops. When you put it away, wind it round a ribbon block, which should be a little wider than the lace.

Bobbinet quilling may be done up in the same manner. Care should be taken to have it no stiffer than when new.

Instead of quilling bobbinet lace, it will save much trouble to sew it on permanently, and flute it over a patent Italian iron. It should be gathered full, allowing thrice the quantity that would be sufficient to go round the collar if sewed on plain.

THREAD LACE.—Having ripped the lace from the article to which it was attached, and carefully picked out the loose bits of thread, roll the lace very smoothly and securely round a clean black bottle, which has been covered with old white linen sewed on tightly. Tack each end of the lace with a needle and thread, to keep it smooth; and in wrapping it round the bottle, take care not to crumple or fold in any of the scollops or pearlings. Pour into a saucer some of the *best* sweet oil, and with a clean bit of sponge wet with it the lace thoroughly, after it is on the bottle. The oil must penetrate to the inmost folds of the lace.

Have ready in a wash-kettle, a strong *cold* lather made of very clear water and white Castile soap. Having filled the bottle with cold water to keep it from bursting, and corked it well, stand it upright in the suds, and tie a string round the neck, and secure it to the ears or handle of the kettle, to pre-

vent its knocking about and breaking while over the fire. Let it boil in the suds for an hour or more, or till the lace is clean and white all through. Then take it out, drain off the suds, and stand the bottle in the sun, for the lace to dry on it. When it is quite dry, remove the lace from the bottle, and roll it round a wide ribbon-block, if you have one; otherwise lay it in long folds, place it within a sheet of smooth white paper, and press it in a large book for a day or two.

By this simple process, in which there is neither rinsing, starching, nor ironing, the lace will acquire the same consistence, transparency, and tint that it had when new, and the scollops at the edge will come out perfectly even. We can safely recommend this as the best possible method of doing up thread lace, and as the only one which gives it a truly new appearance.

It is well not to put the oil on the lace till the soap-suds is ready in the kettle, so that the bottle may go in immediately; as, if allowed to stand, much of the oil will run down and drip off.

If you wish the lace to look *of a dead white*, and not to have the peculiar appearance of that which has never been washed at all, omit the sweet oil; but wind it on a bottle, boil it in soap-suds, and dry it in the sun without rinsing, just as directed above. When dry, take it off the bottle and roll it on a ribbon-block till you want to use it.

ANOTHER WAY TO WASH LACE.—Get a black bottle: a square one is best; for instance, the kind that is used for sarsaparilla. Sew all over it a piece of thick linen or cotton rag. Then wind the lace smoothly round the bottle, securing the ends, and taking care that no part of the edge is crumpled or turned inward. Next, sew another piece of rag all over the

outside, so as entirely to cover the lace. Make a strong lather of white soap, and cold clear soft water, (filtered water is best,) and put it into a large stone jar or crock, standing the bottle upright in the suds. Place the crock on a hot stove or over a charcoal furnace, and let it boil an hour or more. Then take out the bottle, throw away the suds, wash the jar, and fill it with clear cold water in which you have mixed a table spoonful of starch. Replace the bottle, and let it again come to a boil. When you take out the bottle, remove the outside covering, and let the lace dry on the under linen, placing it in the sun. When dry, take it off the bottle, and smooth it over with a cool iron, carefully pressing out each scollop of the edge.

Some persons take the trouble to insert a little minikin pin in every loop or pearling along the extreme edge of the lace, fastening it to dry on a pillow. This is to keep the loops open, so that the edge may look as much as possible like new lace that has never been washed.

It is well to keep two bottles ready covered with linen, for the purpose of washing lace; a large bottle for broad lace, and a small one for narrow.

WHITE SILK LACE OR BLOND.—Having sewed on a black bottle a covering of clean linen or thick muslin, wind the blond round it, (securing the ends with a needle and thread,) not leaving the edge outward, but covering it as you proceed. Then set the bottle upright in a strong cold lather of white soap and *very clear* soft water, and set it in the sun, having gently with your hand rubbed the suds up and down on the lace. Keep it in the sun every day for a week, changing it daily into a fresh lather, and always rubbing it slightly, when you renew the suds. At the end of the week, take the blond off the bottle, and (without rinsing) pin it backward and for-

ward on a large pillow covered with a clean case put on tightly. Every scollop of the blond must have a separate pin; or more, if the scollops are not very small. The plain edge must be pinned down also, so as to make it straight and even. The pins should be of the smallest size. Let the blond dry on the pillow. When quite dry, take it off, but do not starch, iron, or press it. Lay it in long loose folds, and put it away in a pasteboard box.

Thread lace may be washed in the same manner.

In France they have for the purpose of pinning out and drying lace, large pillows or cushions set in wooden frames, and standing on feet. Some American ladies send their blond to Paris purposely to be washed, and when returned it looks as if quite new.

A WHITE LACE VEIL.—Make a strong lather with white soap and very clear or filtered water. Put the veil into it, and let it simmer slowly for a quarter of an hour. Take it out, and squeeze it well, but be sure not to rub it. Rinse it in two cold waters, with a drop or two of liquid blue in the last.

Have ready some very clear and weak gum arabic water, or some thin starch, or some rice water. Pass the veil through it, and clear it by clapping. Then stretch it out even, and pin it to dry on a linen cloth, making the edge as straight as possible, and opening out all the scollops, fastening each with pins. When dry, lay a piece of thin muslin smoothly over it, and iron it on the wrong side.

Every time you put it away, fold it differently, as lace veils have been known to crack in squares from being always folded the same way.

White lace sleeves may be washed in the above manner.

A BLACK LACE VEIL.—Mix bullock's gall with sufficient hot water to make it as warm as you can bear your hand in. Then pass the veil through it. It must be squeezed, and not rubbed. It will be well to perfume the gall with a little musk. Next rinse the veil through two cold waters, tinging the last with a little blue. Then dry it. Have ready in a pan some stiffening made by pouring boiling water on a very small piece of glue. Put the veil into it, squeeze it out, stretch it, and clap it. Afterwards pin it out to dry on a linen cloth, making it very straight and even, and taking care to open and pin the edge very nicely.

When dry, iron it on the wrong side, having laid a linen cloth over the ironing blanket.

Any article of black lace may be washed in this manner.

TO WASH RIBBONS, SILK HANDKERCHIEFS, &c.—None but ribbons of excellent quality, of one entire colour, and of a plain unfigured surface, will bear washing. A good satin or mantua ribbon may be made to look very well by washing it carefully, first in cold water, to which add a few drops of spirits of wine: then make a lather of white soap and lukewarm water, and wash the ribbon through that; afterwards rinse it in cold water, pull it even, and dry it gradually. When dry, stretch out the ribbon on an ironing-table, (securing it to the cloth by pins,) and sponge it evenly all over with a very weak solution of isinglass, that has been boiled in clear water and strained; or if you have no isinglass, rice-water will be a tolerable substitute for restoring the stiffness and gloss. To iron the ribbon, lay it within a sheet of clean smooth letter-paper, (the paper being both under and over it,) and press it with a heated iron moved quickly.

If the colour is lilac, add a little dissolved pearlash to the

rinsing-water. If green, a little vinegar in which you have steeped a few cents. If pink, or blue, a few drops of oil of vitriol. If yellow, a little tincture of saffron. Other colours may be set by stirring a tea-spoonful of ox-gall into the first water. If white, a salt-spoonful of cream of tartar mixed with the soap-suds.

It is seldom worth while to take the trouble of washing ribbon, unless you have a tolerable quantity to do. Unfigured silk handkerchiefs and scarfs may be washed and ironed in the above manner. The proportion of spirits of wine, is about a table-spoonful to a gallon of water.

WHITE SILK STOCKINGS.—Soap them, and let them soak all night. In the morning, wash them through a strong lather of white soap and warm soft water, and then boil them ten minutes in another lather of the same. If not quite clean, wash them through another warm suds. Then rinse them through two cold waters. If you wish them a blueish white, mix a drop or two of liquid blue with the last water, and let them lie in it a few minutes. Then squeeze and dry them. If you wish them a pale flesh colour, mix a very little rose-pink with the last water, which should be very slightly tinged with soap. When they are dry, stretch and pin them on the ironing-sheet, but do not iron them, as it is best to smooth them by hard rubbing with the end of a clean piece of flannel formed into a tight roll. Silk stockings, when ironed in the usual way, never look new.

Wash and smooth white silk gloves in the same manner.

If the stockings or gloves have open or lace work about them, and are consequently of delicate texture, do not rub them in washing, but merely squeeze and press them with your hands

BLACK SILK STOCKINGS.—Cut some white soap into thin bits, and boil it in soft water till thoroughly dissolved. Then mix a little of it in cold water, adding a tea-spoonful of gall. Having turned the stockings on the wrong side, and rubbed a little of the boiled soap on the dirtiest places, wash them well through the lukewarm suds. Repeat the washing, in fresh suds and water, till they are quite clean. Then rinse them through two cold waters, adding to the last a little blue from the indigo bag. Then squeeze them well, stretch them even, and hang them out immediately. While still damp, turn them right side out, stretch and pin them on an ironing blanket, and with the end of a bit of rolled up flannel, or a smooth stone, rub them hard and quick one way, till they are quite dry, and look smooth and glossy. This is better than to iron them, which always gives silk stockings an old appearance.

Black silk gloves may be washed as above; if they have open work, do them with great care.

TO TINGE SILK STOCKINGS A PALE PINK.—The stockings of course must be originally white or flesh-coloured. Previous to dyeing, wash them in the usual manner, in two lathers of warm water and white soap, squeezing and pressing rather than rubbing them. Rinse them through two cold waters, and then stretch and dry them. Before you put them into the dye, steep them in cold water and squeeze the water out. They must go into the dye wet.

To make the dye, gather a large tea-cupful of the fresh flowers or blossoms of the bergamot plant. Put them into a china bowl, press them down hard, and pour on sufficient boiling water to cover them. Then cover the bowl closely with a plate, and let the bergamot stand an hour or more to infuse.

When the liquid is well coloured, strain it, dilute it with cold water to the desired shade, and add five or six drops of oil of vitriol to set the colour. Then take the stockings, one at a time, immerse them thoroughly and evenly in the dye, and squeeze them through it. Afterwards, when all the liquid is squeezed out, open and stretch them well, and hang them up in the shade. While still a little damp, pin them, well-stretched, upon the ironing-cloth, (they must be right side out,) and rub them till quite dry with the end of a clean flannel formed into a tight roll, or with a smooth stone. This will give them an appearance of newness, which they will not have if ironed in the usual way.

Instead of oil of vitriol, you may set the colour with half a dozen drops of vinegar of wood.

WHITE FRENCH THREAD GLOVES AND STOCKINGS.—These articles are so delicate as to require great care in washing, and they must on no account be rubbed. Make a lather of white soap and *cold* water, and put it into a saucepan. Soap the gloves or stockings well, put them in, and set the saucepan over the fire. When they have come to a hard boil, take them off; and when cool enough for your hand, squeeze them in the water. Having prepared a fresh cold lather, boil them again in that. Then take the pan off the fire, and as soon as the water is cool enough for you to bear your hand in it, squeeze them well again. Then rinse them through two cold waters, stretch, dry, and iron them on the wrong side.

It is well to soap them a little over night, and lay them to soak in cold water till next day.

UNBLEACHED STOCKINGS AND GLOVES.—If the brownish colour of unbleached cotton or thread stockings

is allowed to fade, they will look like very dirty white, which is by no means desirable. After washing and rinsing them in the usual manner, squeeze and open them out. Strain into a basin some cold coffee, (any that has been left at breakfast will do,) and when the stockings have been squeezed and opened out from the rinsing water, put them wet into the coffee, and work them about in it, till they have thoroughly taken the colour. Then squeeze them out, and dry them in the shade. Iron them on the wrong side. They will look as if new.

If you have not much coffee, you need only immerse the feet of the stockings in it, and the leg as far up as the calf. With strong coffee you may make them a beautiful light brown colour.

WASH-LEATHER GLOVES.—Gloves of what is called wash-leather, should first have the grease-spots taken out, by rubbing on them either magnesia, cream of tartar, or Wilmington clay scraped to powder. Then make a lather of white soap and lukewarm water; (hot water will shrink them;) wash and squeeze them through this: and then squeeze them through a second suds. Rinse them first in lukewarm water, and then in cold, and stretch them to dry before the fire or in the sun.

ANOTHER WAY.—Having removed the grease-spots, you may wash the gloves (one at a time on your hands) by rubbing them with a clean sponge wet with lukewarm soap-suds. Then wash off the suds with another sponge dipped in clear water. Afterwards pull and stretch them well, and hang them to dry before the fire or in the hot sun. When almost dry, put them again on your hands, and keep them there till quite dry, which will prevent them from shrinking.

COLOURED KID OR HOSKIN GLOVES.—Have ready on a table a clean towel folded three or four times, a saucer of new milk, and another saucer with a piece of brown soap. Take one glove at a time, and spread it smoothly on the folded towel. Then dip in the milk a piece of clean flannel, rub it on the soap till you get off a tolerable quantity, and then with the wet flannel commence rubbing the glove. Begin at the wrist, and rub lengthways towards the end of the fingers, holding the glove firmly in your left hand. Continue this process till the glove is well cleaned all over with the milk and soap. When done, spread them out, and pin them on a line to dry gradually. When nearly dry, pull them out evenly, the cross-way of the leather. When quite dry, stretch them on your hands.

White kid gloves may be washed in this manner, provided they have never been cleaned with India rubber.

In mending the seam of a kid glove that has been ripped, always sew it backwards; otherwise, it will stretch out of shape.

WHITE KID GLOVES.—Stretch the gloves on a clean board, and rub all the soiled or grease-spots with cream of tartar or magnesia. Let them rest an hour. Then have ready a mixture of alum and fuller's earth, (both powdered,) and rub it all over the gloves with a brush, (a clean tooth-brush or something similar,) and let them rest for an hour or two. Then sweep it all off, and go over them with a flannel dipped in a mixture of bran and finely powdered whiting. Let them rest another hour; then brush off the powder, and you will find them clean.

On no consideration clean gloves with turpentine, as you will be unable to wear them on account of the smell. Turpen-

tine should never be applied to any article that cannot be thoroughly washed before it is used.

Leather of the natural colour (a saddle, for instance) may be cleaned by means of oxalic acid dissolved in water, and rubbed on with a sponge, washing it off immediately.

GENTLEMEN'S WHITE LEATHER GLOVES.—A gentleman may clean his white leather gloves to look very well by putting them one at a time on his hands, after he has done shaving, and going over them thoroughly with his shave-brush and lather; then wiping them off with a soft clean handkerchief or sponge, and drying them on his hands by the fire; or hanging them before the fire or in the hot sun; and, while still damp, putting them on his hands till quite dry, to prevent their shrinking.

TO SHRINK WIDE BOBBINET.—It is best to shrink new bobbinet before it is cut out; otherwise it will be necessary to make the cap or collar too large at first, lest it should become too small by shrinking after being washed. Dip the piece of bobbinet into a pan of cold water, and take it out immediately. Squeeze it hard with your hands till the moisture ceases to drip from it; then open and stretch it, till you get it as straight and even as possible. Afterwards, fold it up, and lay it between the folds of a clean fine towel. By the time you have heated an iron, the bobbinet will be in a state to smooth over. Try the iron first on some other thin thing: for if the least too hot, it will discolour the bobbinet.

If sprigged, iron it on the wrong side.

TO SHRINK COTTON CORD.—Cord intended for a chintz or muslin dress, should be shrunk before it is used.

Otherwise, it will, after washing, contract in its covering, and pucker the seams, bands, &c., by shrinking more in proportion than the materials of which the dress is made. To prevent this, open or unwind the hank of new cord, and having laid it loosely in a bowl, pour on a sufficiency of boiling water. Let it set in the scald till the water becomes cold; then take out the cord, squeeze it hard, and spread it to dry. When quite dry, wind it on a card, and it will be ready for use.

A SWAN'S-DOWN CAPE OR TIPPET.—Make a strong lather of the best white soap and lukewarm water; hot water will shrink the skin of the swan's-down. Work and squeeze the swan's-down through the suds, but do not rub it. Then do the same through a second lukewarm suds, and persist till you see that the article looks clean and white. Afterwards rinse it through two waters, (the first lukewarm, the second cold,) squeezing it carefully. Then shake it out and dry it in the sun or by the fire, holding it in your hands and shaking it all the time, to prevent its looking matted or in tufts. You may wash a swan's-down bonnet in this manner; first removing the lining.

Marabout or down feathers may be washed in a similar way.

When but little soiled, you may clean swan's-down in the following manner, without washing it. Powder some plaster of Paris as finely as possible, sift it through a fine sieve, and then heat it over the fire. When the powder is quite warm, but not burning hot, lay the swan's-down in a large clean metal pan, (heated also,) and sift the powder over it through a sieve, turning the swan's-down about, and seeing that the powder is dispersed well through it. Repeat the process till the swan's-down looks very white. Then take it out and shake off the loose powder.

CLEANING MARABOUT OR DOWN FEATHERS.—Make a strong lather of fine white soap, and soft lukewarm water. If the water is not perfectly clear, it must be filtered. Take the feathers separately, and immerse them in the suds till they are quite full of it. Then wash them, one at a time, by drawing them through your hand; changing the water when necessary, till the last suds remains quite clean, and the feathers look perfectly white and nice. Have ready some moderately stiff, and exceedingly smooth starch, made with cold water, and a *very little* blue from the indigo bag squeezed into it. This starch must not be boiled. Pass the feathers separately through it, and then drain them well. Next, take them, one at a time, in your hands, and shake them out in the sun and air; continuing to shake till they are quite dry. A bright windy day is best for this purpose.

If dried by the fire, they will not be so good a white.

Ostrich feathers may be cleaned in the same manner. To curl them, hold them near the fire while damp, and if you have not the proper instrument, (a long sort of bodkin made for the purpose,) you can substitute a pair of dull scissors. Take each fibre of the feather separately between the points of the scissors, and give it a twitch or turn inwards, holding it in that position a moment, to give it the proper set.

Black feathers, when straightened by damp weather, may be curled in the above manner.

White feathers should never be worn when the weather is damp.

WASHING BED FEATHERS.—New bed feathers, in consequence of retaining the animal oil, are damp, heavy, and have a peculiar smell. To remedy this inconvenience, they should, before they are used, have a thorough cleansing in lime-

water; but if this has not been effectually done, they must be taken out of the ticks, and subjected to the proper process, as it is not only disagreeable, but unwholesome to sleep on them in their oily state.

Prepare some lime-water, in the proportion of half a pound of quick-lime to a gallon of soft water. Put it into a tub or tubs, and having stirred it well, let it stand all night; then pour off, for use, all the lime-water that is perfectly clear: the lime having settled to the bottom. Put the feathers into a large deep tub, and pour on as much lime-water as will cover them about three or four inches, after they have been well immersed, and stirred about in it with a stick. When they have stood two days, and been frequently stirred, pour off the lime-water, and replace it with a new supply. Let them stand two days longer, still stirring them at times. Afterwards, take them out, (squeezing the dirty water from them,) and wash them well in a tub of clean water without lime. Then squeeze them out, a handful at a time, and spread them to drain on sieves. The best way of drying them, is by suspending them, exposed to the sun and air, in nets whose meshes are about the size of those of cabbage-nets. Shake them frequently in the nets, and collect all the feathers that fall through the meshes. They must always be brought in doors when the weather is damp, and may take about three weeks to dry thoroughly. If you have no nets, spread them on the floor of an empty garret or loft; stirring and turning them frequently, and picking out the hard quills and stripping the down from them.

When they are all clean and dry, put them into large coarse bags in the form of a tick; lay them on a floor, and beat them on all sides with long sticks like broom handles, till the feathers are perfectly light and lively.

Old feathers may be greatly improved by emptying the tick, (which should also be washed,) and washing them through several lathers of strong soap-suds. Rinse them well in cold water, drain them on sieves, and spread them to dry as above on the floor of an empty garret. Their drying may be accelerated by sewing them in a coarse sheet, and putting them into the oven on a baking-day, after the bread is drawn, and letting them remain there till next morning. This should be several times repeated. Then put them into bags and beat them.

Fresh feathers that have been newly plucked from the geese, should be laid loosely in large baskets, placed in the garret, and stirred very frequently.

The smell of new feathers in a bed or pillows, may be somewhat remedied, by ripping the seams in a few places, and putting in lumps of camphor; afterwards sewing them up again immediately.

In the middle states the usual time for picking geese is in August, as at that season they moult or shed their small feathers, which, if allowed to drop about of themselves, will be lost or wasted. The person that performs this business should put on a coarse tow apron, and holding the goose on her lap, with one hand should carefully pick out all the small loose feathers with the other, and put them into a large basket or tub placed beside her for the purpose. Geese-picking is generally done in a porch or out-house; but a dry, warm, calm day should be chosen for it, that the feathers may not be blown about by the wind. Let it not be done if the weather is damp or cool, as the geese may catch cold from the loss of their feathers.

RENEWING MATTRASSES.—When mattrasses have been long in use, the hair or wool with which they are stuffed becomes clodded or knotted in lumps, making it impossible to

sleep on them with any degree of comfort. They should then be carried into a spare garret or out-house, and taken to pieces. The stuffing should be carefully picked apart by hand till it becomes thoroughly loose and open, throwing it, as it is done, into large baskets. Afterwards a new tick should be made, and filled with the stuffing; as the old one will scarcely be worth using again for the same purpose; but it may be washed and converted into floor-cloths, &c.

When the new tick is filled, stitch it through with pack-thread or fine twine, and a long mattrass needle, (which may be procured at a hardware store,) securing every stitch with a little bit of buckskin run on the needle.

Hair mattrasses are much better than those of wool, which are not sufficiently cool for summer.

Mattrasses will generally require taking apart and picking about once in three years, if they are in continual use.

Straw mattrasses should be occasionally emptied and filled with fresh straw. When straw becomes old, it has a musty smell, which makes the mattrass unwholesome to sleep on; also, it will produce fleas.

TO CLEAN A STRAW OR LEGHORN BONNET.—Having separated the crown from the brim and the cape or neck-piece, and removed the lining and wire, the next thing is to take out whatever stains may be found in the bonnet, the crown of which should be put on a wooden block. For grease, rub on with your finger some powdered Wilmington clay, or a little magnesia; and in an hour or two brush it off, and renew the application, if necessary. For other stains use either cream of tartar or salt of sorrel, put on a little wet. If salt of sorrel, it must be washed off again almost immediately, lest it injure the straw by remaining on it. Afterwards (keeping

the crown still on the bonnet-block) go over the whole surface of the bonnet with a brush dipped in a weak solution of pearl-ash in *lukewarm* water, (a tea-spoonful to a quart.) Then scour it off at once, with a strong lather of brown soap and cold water, put on with a clean brush. When all the bonnet is well cleaned, rinse it in cold water, and hang it in the sun to dry. Bonnet cleaning should never be undertaken in damp weather. When the bonnet is perfectly dry, you may proceed to whiten it. Fill a chafing dish or portable furnace with burning charcoal; carry it into a small close room or into an empty press or closet, and by a line suspended across, hang the bonnet over the charcoal, at a safe distance, so that it will be in no danger of scorching. Then strew over the coals an ounce or two of powdered brimstone, and immediately go out and shut the door, seeing that no air whatever can get into the room. After the bonnet has hung in the vapour six or seven hours, throw open the door, (having first left open an outside door or window, so as to admit immediately the fresh air,) and go into the room as soon as you find you can do so without inconvenience from the fumes of the charcoal and sulphur. Then bring out the bonnet, and hang it in the open air till the smell of the brimstone has entirely left it. If the day is windy, so much the better; but the bonnet must on no account be hung out if the weather is damp, and it must be brought in before sunset. If it is not sufficiently white, repeat next day the process of bleaching it with charcoal and brimstone.

The next thing is to stiffen the bonnet. To make the stiffening, boil in two quarts of soft water, a quarter of a pound of vellum shavings, (the vellum of buffalo's hide is best,) filling it up occasionally, if it seems to be boiling too dry. It must boil or simmer slowly for six or seven hours. Then, when you take it from the fire, let it stand a while to settle; after which,

pour it off into a basin, and it will become a thick jelly. To the sediment left in the pot, you may add a second two quarts of water; and after a second boiling, it will form another jelly or sizing, strong enough for similar purposes. When you are going to use it for a bonnet, melt up a pint of this jelly, and mix with it a small half-tea-spoonful of oxalic acid, (not more, or it will injure the straw,) and then with a clean sponge or brush go all over the bonnet, inside and out, with the sizing. Dry the bonnet; and when quite dry, go over it again with a second wash of the stiffening. Dry it again, and then spread over it a wet piece of jaconet muslin; or damp the bonnet all over with a sponge and lukewarm water, and then cover it with a fine white handkerchief, while you press it hard and evenly with a warm box-iron, exerting all your strength. The crown must be pressed while on the bonnet-block; the brim may be done on an ironing-table. Afterwards expose the bonnet to the air, till it becomes perfectly dry; and next day it will be ready for putting together, lining, and trimming; first mending whatever defective places may be found in it.

The front of a bonnet will keep its shape much better if the wire is thick and stout. In lining a bonnet, the best way for a novice in the art, is to pin a large sheet of thin soft paper on the *outside* of the brim, and (having fitted it smoothly) cut it of the proper shape and size, allowing a little for turning in at the edge. Then pin the paper into the *inside* of the brim, and if it fits perfectly smooth, cut out the silk lining by it. A piece of oiled silk sewed all round the inside of the crown, at the joining place, and extending down a little upon the the brim, will prevent the stain from perspiration, that so frequently disfigures that part of a bonnet.

Without a regular cleaning in the preceding manner, a discoloured straw bonnet may be improved in appearance, if

previous to putting on a fresh trimming, you stretch the bonnet on a block, (or something that will answer the purpose,) and go all over it with a sponge dipped in lukewarm water, in which has been dissolved pearl-ash, in the proportion of a small tea-spoonful of pearl-ash to a pint of water; afterwards rinsing it off, wiping it hard with a flannel, and drying it well. Next, go over it with a clean sponge dipped in strong rice-water, which will be the better for having dissolved in it a half-tea-spoonful of sugar of lead. Then dry the bonnet, and having damped it all over with a wet sponge, cover it with thin muslin, and press it hard with a heavy and moderately warm iron.

TO TAKE CARE OF BEAVER HATS.—A hat should be brushed every day with a hat-brush; and twice a day in dusty weather. When a hat gets wet, wipe it as dry as you can with a clean handkerchief, and then brush it with a soft brush, before you put it to dry. When nearly dry, go over it with a harder brush. If it still looks rough, damp it with a sponge dipped in vinegar or stale beer, and brush it with a hard brush till dry.

A good beaver hat should always, when not in constant use, be kept in a hat-box, with a hat-stick extended inside of the crown . . . . . .

TO CLEAN GOLD ORNAMENTS.—For chains, earrings, and other articles of gold jewelry, make a lather of fine white soap and warm water, adding to it from ten to twenty drops of hartshorn. Wash the articles in this with a clean sponge, and (if very much tarnished) boil them in it for five or six minutes. Have ready a deep plate of magnesia powder, that has been heated before the fire. Immediately on taking the articles out of the suds, lay them in the warm magnesia,

and let them remain in it till they are quite dry. Then rub them bright with a fine soft flannel; using a very small soft brush for the parts that are chased or embossed. If there are stones in the jewels they must not be washed or boiled, but simply rubbed with the magnesia and flannel.

CLEANING PEARLS.—If allowed to get wet, pearls soon become dull and discoloured. Pearl rings (and all rings that have stones in them) should always be taken off the fingers when the hands are washed, and not resumed till they are perfectly dry. The beauty of jewelry is also injured if worn in warm weather, when the skin perspires. Pearls should be frequently brightened by rubbing them carefully with a bit of white pin-paper made into a little roll, and using the point or end of the roll.

TO CLEAN AND MEND TORTOISE-SHELL.—When tortoise-shell looks dull, its lustre may be revived and a fine polish given to it, by first washing it clean in soap-suds, and then, after wiping it perfectly dry, rubbing it with sweet oil, mixed with rotten-stone finely powdered and sifted through thin muslin. Let it rest an hour; then wipe off the rotten-stone; cover the tortoise-shell with magnesia powder, and after a while, finish with a silk handkerchief. It will look as well as new, if, instead of the magnesia, you rub on a *very little* of the reddish brown powder that the silversmiths call rouge.

To repair a tortoise-shell comb from which a tooth has been broken, have ready a new tooth rather longer than the old one, (and having wet it with water,) soften the upper or broadest end of the new tooth by holding it in a pair of hot pincers. The part of the comb from which the old tooth was

broken must be wet and softened in the same way. Then lay the vacant part of the comb and the broad end of the new tooth together while soft, (one over the other,) and pinch or squeeze them with the pincers to unite them smoothly. When cold, the new tooth will be found firmly welded in its place.

This is a very nice operation, but can be performed in such a manner that the join is quite imperceptible. If in a city, it is best to have it done by a comb-maker. As it shows no appearance of ever having been broken, it is of course very superior to the old-fashioned method of mending a comb with a silver rivet. There must be no grease about it.

TO CLEAN HEAD AND CLOTHES BRUSHES.—Put a table-spoonful of pearl-ash into a pint of boiling water. Having fastened a bit of sponge to the end of a stick, dip it into the solution, and wash the brush with it; carefully going in among the bristles. Next pour over it some clean hot water, and let it lie a little while. Then drain it, wipe it with a cloth, and dry it before the fire.

TO CLEAN COMBS.—Tie one end of a strong silk thread to the handle of a wash-stand or bureau drawer. Sit down before it with a towel spread on your lap, and holding the other end of the silk tightly in your left hand, take the comb in your right and pass it hard and carefully along the thread, which must be made to go in between all the teeth separately, so as to remove or scrape down all the impurities. Then rub the comb with a comb-brush, or a soft cloth; rinse it in warm soap-suds, and wipe it dry.

CLEANING BOOTS AND SHOES.—First with your hard brush remove all the dirt. When they are perfectly

clean, stir up the blacking with a stick, put a little on your blacking-brush, and spread it lightly and evenly over the boots or shoes; then, with your polishing brush go quickly and lightly over them, and in a few minutes they will have a fine polish. When done, if you find any brown spots, (which will happen if the blacking has not been put on evenly,) go lightly over the dull places a second time with your blacking-brush.

You must have three brushes for cleaning boots and shoes; and your blacking should always be of the best kind.

TO MAKE FINE BLACKING.—For this you must have one quart of sour beer or porter, (the latter is best:) eight ounces of ivory black: three ounces of molasses: one ounce of powdered sugar-candy, or of loaf-sugar: half an ounce of powdered gum arabic: half an ounce of oil of vitriol: and one ounce of sweet oil. Having warmed the beer, dissolve in it the gum arabic, mix the molasses with the vitriol and sweet oil, (the vitriol is to give the polishing quality, and the oil is to prevent the vitriol from injuring the leather,) add by degrees the ivory black: rubbing the mixture smoothly together, and seeing that no lumps are left in it. Then pour all the ingredients into a jar. Stir them hard, and let the mixture stand three days, stirring it with a round stick three or four times each day. It will then be fit for use. If you find it too thick, (so that it will not be sufficiently liquid even when warmed at the fire,) add a little more beer. Put it into bottles, and cork it tightly.

BLACKING THAT WILL PRESERVE THE LEATHER.—Mix together four ounces of spermaceti oil and twelve ounces of molasses. Add by degrees twelve ounces of ivory black, mixing it in smoothly, and rubbing it well, so

as to leave no lumps; then dilute it gradually with a quart of the best white wine vinegar. If you find it too thick, add more vinegar; stir it hard, and let it stand in the jar three days, stirring it frequently with a round stick; then bottle it for use. If still too thick, even when warmed at the fire, dilute it by stirring in a little more vinegar.

FRENCH POLISH FOR BOOTS, SHOES, AND HARNESS.—Mix together two pints of the best vinegar, and one pint of soft water; stir into it a quarter of a pound of glue broken up: half a pound of logwood chips: a quarter of an ounce of finely powdered indigo: a quarter of an ounce of the best soft soap: and a quarter of an ounce of isinglass. Put the mixture over the fire, and after it comes to a boil continue the boiling for ten minutes or more. Then strain the liquid, and bottle and cork it. When cold it is fit for use.

Before you apply this polish to boots, shoes, &c., remove the dirt with a sponge and water. Then put on the polish with a clean sponge. Should you find it too thick, hold it near the fire to warm a little, and the heat will liquefy it sufficiently.

WASH FOR WHITE BOOT TOPS.—Mix together one ounce of oxalic acid: two ounces of finely powdered and sifted pumice-stone: and two tea-spoonfuls of cream of tartar. Stir them into a quart of soft water. Apply it to the light-coloured tops of riding-boots, to prevent their turning brownish. Having first brushed off all the dust and dirt from the leather, rub on the mixture with a clean hard brush. Then sponge it well with cold water, all one way, and put the boots to dry gradually in the sun, or at a good distance from the fire. This preparation may be used also for leather saddles.

BRUSHING AND FOLDING A COAT.—A gentleman's coat cannot be conveniently freed from dust without a coat-horse, on which to hang and extend it. It should be whipped hard with a rattan, taking care not to strike the buttons, lest they be scratched or broken. If the coat is wet or muddy, hang it to dry in the sun or by the fire, before you attempt to beat or brush it. When perfectly dry, take the cloth between your hand and rub off the mud-spots before you put it on the coat-horse.

After it has been well beaten with the rattan, spread the coat at its full length on a table, the back being uppermost. Take the collar in your left hand and a clothes-brush in your right, and first brush the back of the collar: then between the shoulders: then the sleeves and cuffs: then the farthest lappel and skirt: and then the near one, always brushing according to the nap of the cloth, as it runs towards the skirts.

To fold a coat.—Having spread it, as before, on a table, double the left sleeve from the elbow towards the collar: the other the same way: then the left lappel over the sleeve as far as the back seam, and the other in the same manner. Next turn up the left skirt so that the end may touch the collar: do the same with the right skirt. Give it a light brushing all over: and then turn one-half the coat exactly even over the other half. Folded in this manner, the coat may be put into a trunk, and will keep smooth during a journey of any length.

TO FOLD A LADY'S DRESS.—Place the dress upon a bed, spreading it out wide and smooth, with the back part uppermost, and laying the hem even at the bottom. Take the two outer sides of the skirt, and fold them over, so as to make them rather more than meet: lapping over down the middle of the back-breadth. Then place your left hand and arm under

the folded skirt, and with your right hand double it somewhat more than a quarter of a yard underneath the dress; and next fold forwards (so as to lie above it) the upper part of the skirt where the gathers join the body; leaving the back uppermost. Then turn back the sleeves, and if they are long, fold them inwards from the elbow; letting them rest on the back of the body, the cuffs crossing each other. Finally, take all at once, in your left hand, that part of the folded dress where the cuffs, neck, and upper fold of the skirt come together and lie on each other; and lifting it up carefully, let fall from under it the lower part of the skirt that has been turned up underneath. When the tail has thus fallen, spread it up over the whole, smoothly and evenly, to preserve the body and sleeves from being crushed. The dress may then be laid in a drawer or packed in a trunk, without any danger of tumbling. It may be made to fit into a narrower space by lapping the sides of the skirt still more over each other, when they are folded upon the middle of the back-breadth.

After folding a dress of white satin or white silk, pin or sew it up closely in two large sheets of thick brown paper, one below, and one above. The turpentine used in the composition of this paper will tend to preserve the whiteness of the satin. You may place a *blue* paper between the satin and the brown.

In putting away dresses in a press or commode, hang each dress on two hooks or pegs, suspending them (back outwards) by the shoulders of the sleeve holes.

When travelling, it is well to carry in your trunk a large curtain of check, brown linen, or thick calico, with a drawing-string run through a case at the top. By means of this, you can cover your dresses and screen them from dust when you are obliged to hang them up against the wall of your chamber.

TO FOLD A LADY'S CLOAK.—In making a cloak, it is best to have the cape so finished at the neck, that it can easily be taken off when preparing to put it away for the summer, or to pack it for travelling; otherwise it will be impossible to prevent its getting rumpled.

Having taken off the cape, spread the cloak (right side out) on a bed, and fold it lengthways all down the back-breadth; first in half, and then laying it over so as to make it four double. Next put your left hand and arm under the whole of the lower part, and with your right hand turn it up about one-third of the length of the cloak. Then double the middle backward, and the upper part forward, so as to make three equal crossway folds, (all of course four double,) leaving the gathered or neck part uppermost, and the collar out at the top. Next turn back the collar, (still doubled lengthways,) and let it rest on the upper, or gathered part of the cloak.

Take the cape (right side out) and fold it lengthways; first in half, and then four double. Next, turn it backward, (crossways,) letting the upper or gathered half rest on the lower. Then lay the cape on the top of the cloak; and folded in this manner the whole will keep perfectly smooth.

In putting away for the summer a merino or cloth cloak, strew between its folds an ounce or two of camphor, broken into small bits; and pin it closely up in a large linen cloth.

A strong loop of galloon or doubled ribbon, large enough to go over a peg or hook, should always be sewed firmly under the back of the collar, exactly behind, for the purpose of hanging up the cloak when in daily use.

REMOVING STAINS, GREASE, &c.

TO REMOVE STAINS OF WINE OR FRUIT FROM TABLE LINEN.—A wine stain may sometimes be removed by rubbing it (while wet) with common salt. It is said, also, that sherry wine poured immediately on a place where port wine has been spilled, will prevent its leaving a stain. A *certain* way of extracting fruit or wine stains from table-linen is to tie up some cream of tartar in the stained part, (so as to form a sort of bag,) and then to put the linen into a lather of soap and cold water, and boil it a while. Then transfer it wet to a lukewarm suds, wash and rinse it well, and dry and iron it. The stains will disappear during the process.

Another way, is to mix, in equal quantities, soft soap, slacked lime, and pearl-ash. Rub the stain with this preparation, and expose the linen to the sun with the mixture plastered on it. If necessary, repeat the application. As soon as the stain has disappeared, wash out the linen immediately, as it will be injured if the mixture is left in it.

A small stain will sometimes disappear by wetting the spot with cold water, and holding over it, at a safe distance, a lighted brimstone match. It may be necessary to repeat it with a second and third match.

You may also remove a small stain, by stretching that part of the linen over the top of a mug of hot water, and rubbing on with your finger, some oxalic acid or some cream of tartar, or the mixture of both that is sold as salt of lemon. Then wash it out immediately.

Some stains will disappear by wetting them with warm water, and rubbing on magnesia.

TO REMOVE FRUIT STAINS FROM SILK.—The stain of sweetmeats or syrup may generally be removed from silk or merino with very little trouble if done immediately. It is merely to wipe the spot with the corner of a soft clean linen (an old napkin or a handkerchief) dipped in cold water; repeating it till the stain is erased, and taking care not to rub crossways of the stuff, lest you should fray it. The sugar in sweetmeats neutralizes the acid, and causes the stain to come out more easily than that of raw fruit. We know an instance when, by a strange accident, the crown of a Leghorn hat was covered with the syrup of preserved plumbs. By wiping it, immediately, with a clean wet napkin, not the slightest stain was left.

Fruit stains on silk may sometimes be removed, by wetting them with hartshorn diluted with a little water, repeating the application several times. When it fails, it is owing to some peculiarity in the dye of the silk, but it is always worth a trial. It will generally take off the reddish marks left on blue-black silks, by wine, tea, or lemonade. If the hartshorn does not succeed, and the silk is black, nothing better can be done than to cover these red marks with ink laid on with a large camel's hair brush.

TO RESTORE BLACK SILK SLEEVES.—When the sleeves of a black silk dress have been stained by perspiration in warm weather, mix in a large cup, equal quantities of strong spirits of hartshorn, and soft water. Dip a clean sponge into this liquid, and with it go carefully over the sleeves, first spreading them out on a table. Then dry them; and if the colour is not restored, repeat the process, making the mixture a little stronger of hartshorn. Afterwards iron them.

This application of hartshorn and water will generally

remove the reddish stains by which black silk sleeves are so frequently disfigured in summer; and will much improve their appearance, even if it does not restore them exactly to the original black.

If you can take the sleeves out of the dress, or indeed rip them all apart, you will be able to sponge them with much convenience and efficacy.

This application will frequently remove stains of tea, lemon-juice, &c., from coloured silks.

What is called blue-black silk, is much more liable to stain than that which is jet-black. India silks rarely stain at all.

TO EXTRACT GREASE FROM A SILK OR WORSTED DRESS.—Small grease-spots on a dress that cannot be washed, may frequently be removed by the immediate application of the corner of a fine napkin, wetted in cold water, and rubbed on the straightway of the texture; changing several times to a clean corner dipped in fresh water. This also, if done immediately, will frequently take out the stain of sweetmeats or any very sweet thing dropped on a dress. A piece of pin-paper rolled up and rubbed with the rough end, on the wrong side of a fresh grease-spot, will often remove the blemish from silk. Fine French chalk scraped to powder and rubbed on the wrong side of the spot, brushing it off in about an hour, and repeating the application, is another remedy for accidental grease. But the most efficacious is to scrape down some of a Wilmington clay ball, (to be obtained for a trifle at the drug-stores,) and to rub the powder on the wrong side of the grease-spot. In an hour or two hours, rub off the powder, and repeat the application. We have never known it fail.

TO REMOVE SPOTS OF TAR, PITCH, OR TURPENTINE.—Carefully scrape off as much of it as you can; next, wet the place thoroughly with good salad oil, and let it rest till next day. Then (if linen or cotton) wash it out in strong warm soap-suds; if woollen or silk, rub on some ether or spirits of wine to take out the grease.

If the stain is of tar, you may remove it (after it has been scraped and wiped) by using cold tallow, instead of sweet oil. Take a small lump of good tallow, rub and press it well on the tar spot, and leave it sticking there till next day. Then proceed as above.

TO EXTRACT LAMP OIL FROM A DRESS.—If lamp oil is spilled on a dress that will not be injured by wetting, lay it immediately in a small tub of cold water. A portion of the oil will shortly be seen to rise to the surface; then pour off the water, replace it with fresh, and still more oil will be seen floating on the top. Again pour off the water, and fill the tub anew; repeating the process till no more oil can be discovered on the surface. Then take out the dress, wring it well, and dry and iron it. No washing is necessary. We know an instance of a lamp with its whole contents, being overset into the lap of a young lady, and by immediately resorting to the above-mentioned mode of extracting the oil from her new and very handsome dress of pink French gingham, she appeared in it next day with its beauty and colour untarnished, and no vestige of the accident in the slightest degree apparent.

If lamp oil or any other grease is spilled on a white dress, it can of course be eradicated by washing and boiling in the usual manner.

To take lamp oil from a silk dress, or any one that should not be wetted, nothing is better than to turn the gown on the

wrong side, and cover the place with powdered Wilmington clay; rub it on with your finger the straight way of the threads, to prevent the silk from fraying. At the end of an hour, brush off the clay, and put on some fresh. By repeating the application a few times, the oil will disappear.

TO TAKE LAMP OIL OUT OF A SOFA, &c.—Cover the spot, however large, with powdered or crumbled Wilmington clay. Then pin down over the place a sheet of soft thin paper, (blotting-paper, for instance,) and let it rest several hours. Then brush it off, and renew the clay and the paper. By repeating the application the oil will be entirely extracted. We have known this remedy to take out all traces of oil from a crimson damask sofa, over which a lamp had leaked so as to leave a spot as large as a dessert plate.

The same process will take out oil or other grease from a carpet. If Wilmington clay cannot readily be obtained, (it is well to keep a supply of it always in the house,) mix together in equal quantities, ox-gall and powdered fuller's earth or potter's clay, (for instance, a table-spoonful of each;) dilute the mixture with water sufficient to wash the grease-spot repeatedly, rubbing it on hard. While it is drying, pin a thin paper closely over it, to prevent the dust from sticking to the place. When the grease is all out, wash the spot with cold water.

If the accident has happened to a table-cover, hearth-rug, or any thing that can be hung out, it is best to dry it in the open air.

TO EXTRACT LAMP OIL FROM A FLOOR.—Take immediately some fuller's earth, (which you can procure for a trifle at any pottery, also at the grocery and drug stores,) and scrape it to powder with a knife. Pour some warm water on

the boards that are greased with the oil, and then spread on it the fuller's earth; mixing it into a paste, and plastering it on with a small flat stick. If you spread it on with a knife, the floor will be stained with iron mould. Let it remain thus two days. Then scrape off the paste, and renew the application with more warm water and fresh potter's clay. Two days after, repeat it again, and persist till the oil is entirely removed. Then let the place be scrubbed with soap and water in the usual manner.

TO TAKE OUT STOVE-PIPE STAINS, OR SOOT, FROM A FLOOR.—Wash the place with sulphuric acid very much diluted with water. If you find that the stain does not come out, add a very little more of the sulphuric acid, to make the mixture somewhat stronger.

TO TAKE LAMP OIL OUT OF A CARPET.—Loosen the carpet, and turn up the part that is greased. Rub the floor underneath with finely powdered pipe-clay, or with scraped Wilmington clay. After it has lain two or three hours, brush it off, and repeat the clay till all the grease is extracted. In the mean time, (having laid a piece of thick paper between the greasy part of the carpet and that which is clean,) cover the oil-spot with the pulverized clay, and pin a piece of blotting-paper over it. Let it rest two or three hours, and then repeat the application. By persevering, you will succeed in extracting the oil both from the floor and carpet. The same remedy will remove any other grease.

TO EXTRACT GREASE-SPOTS FROM BOOKS OR PAPERS.—First you must gently warm the greased or spotted part of the book or paper, and then press on it bits of blot-

ting-paper, one after another, so as to absorb as much of the grease as possible. If the grease is fresh, the blotting-paper will be very serviceable. Have ready some fine clear essential oil of turpentine, heated almost to a boiling state; warm the greased leaf a little, and then with a soft clean brush dipped in the heated turpentine, wet both sides of the spotted part. By repeating this application the grease will be extracted. Lastly, with another brush dipped in rectified spirits of wine go over the place, and the grease will no longer appear, neither will the paper be discoloured.

It were well to finish by pressing the paper all over with a moderately heated iron, laying a sheet of tissue paper between.

TO REMOVE GREASE FROM WALL-PAPER.—Scrape some Wilmington clay to powder; wet it with a little cold water mixed with ox-gall, and plaster it on the grease-spots. Pin a blotting-paper carefully over it. Let it rest two or three hours, then brush it off and renew the application: repeat it till the grease disappears.

If you have no Wilmington clay, you may substitute magnesia.

TO TAKE OUT PAINT FROM A DRESS.—After a paint-spot has dried, it is extremely difficult to remove it. When fresh, (having wiped off as much as you can,) it may be taken out by repeated applications of spirits of turpentine or of spirits of wine, rubbed on with a soft rag or a flannel. Ether also will efface it, if applied immediately. If the paint has been allowed to harden, nothing will take it off but spirits of turpentine, rubbed on with perseverance.

TO TAKE FRESH PAINT OUT OF A COAT.—Take immediately a bit of cloth and rub the wrong side of it on the paint-spot. If no other cloth is convenient, part of the inside of the coat-skirt will do. This simple application will generally remove the paint when quite fresh. Otherwise rub on with your finger some ether, or dip a bit of sponge or flannel in the ether, and wipe the paint-spot with it as hard as possible.

TO TAKE WAX OUT OF CLOTH.—Hold a red-hot iron (a poker, for instance) within an inch or two of the cloth till the wax has disappeared. Then rub the cloth with some soft clean rag.

Wax droppings may be removed in the same manner from velvet.

TO TAKE OUT SPERMACETI.—First scrape off the drops of spermaceti nicely with a knife. Then lay a thin soft paper over them, and press on a warm iron which must not be hot enough to injure the colour. Afterwards rub the place with spirits of wine.

If the spermaceti has fallen on an article of which you can conveniently get at the wrong side, first scrape off as much of the grease as stands on the surface, then rub the under-side of the spot with Wilmington clay-ball scraped to powder, and let it rest for an hour or two: then repeat the application.

TO REMOVE WATER STAINS FROM BLACK CRAPE.—When a drop of water falls on a black crape veil or collar, it leaves a conspicuous white mark. To obliterate this, spread the crape on a table, (laying on it a large book or a paper-weight to keep it steady,) and place underneath the

stain a piece of old black silk. With a large camel's hair brush dipped in common ink, go over the stain; and then wipe off the ink with a little bit of old soft silk. It will dry immediately, and the white mark will be seen no more.

TO REMOVE DUST OR MUD FROM A DRESS.—Take a small broom-corn whisk and (having shaken the dress) brush it carefully between the pleats or gathers. If there is mud on the skirt, rub it off with a piece of stout worsted stuff formed into a roll; or with a clean coarse towel. A plush-block is an excellent thing for brushing silk or merino dresses. To make it, get a small square block of wood, and sew tightly all over it (in the manner of a pincushion) a covering of saddler's plush.

TO TAKE INK OUT OF A COLOURED TABLE-COVER.—For a large ink-stain, dissolve a tea-spoonful of oxalic acid, in a tea-cup of hot water. Pour it into a bowl, and dip into it the part that is stained by the ink; rubbing it well in the solution. If the ink does not come out well, mix some fresh oxalic acid and hot water, and add it to the first. Rub the stain a while longer; and when the ink has all come out, dip the part immediately in water that is warm but not hot. Rub it well in the water, to get the oxalic acid entirely out; for if allowed to remain in, it will corrode the article. Then wash the table-cover, directly, in the manner described in a former receipt.

If these directions are carefully followed, the ink will be extracted, and the colours of the table-cloth not in the least disturbed.

If ink is spilled on white clothes, apply the oxalic acid, as above, and then put the article at once into the boil. This

application of oxalic acid, *used very carefully*, will also remove ink spots from coloured dresses. And it will take out stains of tea, even from a buff-coloured article, on which a tea-stain has turned blackish.

Oxalic acid and hot water will also remove iron-mould. After applying it according to the above directions, place the article in the hot sun for about a quarter of an hour.

Though a powder, it is best to keep oxalic acid in a bottle tightly covered; taking care that the word "Poison" is written conspicuously on the label. The mistress of the family should not allow it to go out of her own possession.

TO REMOVE INK-SPOTS FROM WHITE CLOTHES.—This must be done before the clothes are washed. Pick some tallow from the bottom of a clean mould candle. Rub it hard on the ink-spots, and leave it sticking there in bits, till next day, or longer. Then let the article be washed and boiled; and if it is merely common ink, the stain will entirely disappear. Of course, this remedy can only be used for white things, as coloured clothes cannot be boiled without entirely fading them. We know it to be efficacious. The tallow must be rubbed on quite cold.

TO TAKE OUT MARKING INK.—Wet some chloride of lime with warm water, and rub it on the mark with your finger; repeating it till the ink disappears. Wash out the place immediately; as, if left in, the chloride of lime will injure the linen. Oxalic acid or salt of sorrel, rubbed on after the mark has been wetted with warm water, will also take it out.

TO REMOVE FRESH INK FROM A CARPET.—As soon as the ink has been spilled, take up as much as you can

with a spoon, and then pour on cold water repeatedly, still taking up the liquid with the spoon. Next, rub the place with a little wet oxalic acid or salt of sorrel, and wash it off immediately with cold water.

TO TAKE INK OUT OF UNPAINTED WOOD.—When a desk or bench or floor is stained with ink, cut a lemon or a lime in half, and rub the spots with it. Then wash it off with warm water.

Vinegar is a tolerable substitute for lemon-juice, in removing ink-stains from boards.

TO TAKE INK OUT OF MAHOGANY.—Mix a small tea-spoonful of oil of vitriol with a large table-spoonful of soft water; dip into it a bit of clean flannel, and rub it on the ink-spots lightly and quickly, till they disappear. Then wash it off with a little milk, and rub it dry.

Or you may wet a little salt of tartar or oxalic acid and rub it on the ink-spot, washing it off immediately after the ink has disappeared.

TO REMOVE HEAT MARKS FROM A TABLE.—If a whitish mark is left on a table by carelessly setting on it a pitcher of boiling water, or a hot dish, pour some lamp oil on the spot, and rub it hard with a soft cloth. Then pour on a little spirits of wine or Cologne water, and rub it dry with another soft cloth. The white mark will thus disappear, and the table look as well as ever.

TO RESTORE MILDEWED LINEN.—Clothes sometimes become mildewed from remaining damp too long before they are ironed, or from other causes. If they are clothes that

have no dye or colouring about them, let them be dipped in very sour buttermilk, and then spread on the grass in the sun. When they are dry, wash out the buttermilk in cold water, and repeat the process till the mildew disappears.

Another way of removing mildew, is to soap the spots, and then, while wet, to cover them with fine chalk scraped to powder. Rub it well in, and then expose the article to the sun. By repeating the application the mildew will disappear.

Another way, is to mix some soft soap with powdered starch, adding half as much salt as you have of the starch, and also the juice of a lemon. With this mixture cover the mildew on both sides, and lay the article on the grass; keeping it out night and day till the stain disappears.

TO RESTORE SCORCHED LINEN.—If linen has been scorched in ironing, and the mark did not go entirely through so as to damage the texture, it may be removed by the following process:—Take two onions, peel them, slice them, and extract the juice by squeezing or pounding. Then cut up half an ounce of white soap, and two ounces of fuller's earth, mix with them the onion-juice and half a pint of vinegar. Boil this composition well: then spread it, when cool, over the scorched part of the linen, and let it dry on. Afterwards wash out the linen.

TO WHITEN LINEN THAT HAS TURNED YELLOW.—Cut up a pound of fine white soap into a gallon of milk, and hang it over the fire in a wash-kettle. When the soap has entirely melted, put in the linen, and boil it half an hour. Then take it out; have ready a lather of soap and warm water; wash the linen in it, and then rinse it through two cold waters, with a very little blue in the last.

TO RESTORE LINEN THAT HAS LONG BEEN STAINED.—Rub the stains on each side with wet brown soap. Mix some starch to a thick paste with cold water, and spread it over the soaped places. Then expose the linen to the sun and air; and, if the stains have not disappeared in three or four days, rub off the mixture, and repeat the process with fresh soap and starch. Afterwards dry it, wet it with cold water, and put it in the wash.

TO KEEP SILK.—Silk articles should not be kept folded in white paper, as the chloride of lime used in bleaching the paper will probably impair the colour of the silk. Brown or blue paper is better: the yellowish smooth India paper is best of all. Silk intended for a dress should not be kept in the house long before it is made up, as lying in the folds will have a tendency to impair its durability by causing it to cut or split, particularly if the silk has been thickened by gum. We knew an instance of a very elegant and costly thread-lace veil being found on its arrival from France cut into squares (and therefore destroyed) by being folded over a paste-board card.

A white satin dress should be pinned up in blue paper, with coarse brown paper outside, sewed together at the edges.

The best way of keeping ribbons is to roll them round the blocks made for the purpose, and then wrap them in soft paper. You can easily obtain a few blocks from the stores where ribbons are sold. The block should be a little wider than the ribbon, that the edges may not be injured. When you have wound it smoothly round the block, secure the end of the ribbon with a little minnikin pin. A large pin will leave holes, and perhaps green ones.

In rolling two pieces of ribbon round the same block, place the first end of the second piece *under* the last end of the first

piece, otherwise there will be a ridge where the two come together. Take care, in rolling, not to make the slightest crease.

Never wrap silk or ribbon, or indeed any thing that is to be worn without washing, in a printed paper, as the printing ink will rub off and soil it.

TO CLEAN WHITE SATIN SHOES.—Rub them lengthways of the satin, with a piece of new white flannel dipped in spirits of wine. If slightly soiled, you may clean them by rubbing with stale bread.

White satin shoes should be kept in blue paper closely wrapped, with coarse brown paper outside.

To keep your thin light slippers in shape, when you put them away, fold them over lengthways or sideways, and tie the strings round them. You should have a covered box purposely for your shoes.

STAIN MIXTURE.—Take an ounce of sal-ammoniac, (or hartshorn,) and an ounce of salt of tartar: mix them well, put them into a pint of soft water, and bottle it for use, keeping it very tightly corked. Pour a little of this liquid into a saucer, and wash in it those parts of a white article that have been stained with ink, mildew, fruit, or red wine. When the stains have by this process been removed, wash the article in the usual manner.

Another stain mixture useful for removing ink-spots, is to dissolve half an ounce of oxalic acid in a pint of soft water; then bottle and cork it for use, shaking it well. To use it, stretch the ink-stain over a bowl of hot water, and rub it with a sponge dipped in the oxalic solution. Then wash and dry it.

CLOTHES BALLS.—Take four ounces of fuller's earth, dried so as to crumble into powder, and mix with it half an

ounce of pearl-ash. Wet it with a sufficiency of lemon-juice to work it into a stiff paste. Then form it into balls, and dry them in the sun, or on the top of a moderately warm stove. When quite dry, put them away for use. They will be found efficacious in removing grease spots and stains from articles of clothing, first wetting the spot with cold water, and then rubbing on the ball; afterwards drying the place in the sun or by the fire, and then washing it off with a sponge and clean water.

SALT OF LEMON.—This is the popular but erroneous name of a mixture very efficacious in taking out stains from linen, or from the hands. To prepare it, pound together in a mortar, equal quantities of oxalic acid and cream of tartar, (say an ounce of each,) mixing them thoroughly. Or the druggist of whom you buy the two articles, will have them pounded for you. Put it into small boxes, and keep it closely covered, and free from damp. When used, it must be moistened with a little water. If your hands are stained with ink, fruit, or indeed with any thing, dip them in water, and then rub on the stained parts a little of this powder; afterwards washing it off with fine soap.

A piece of lemon or the half of a lime, rubbed on hard, will also remove stains from the hands.

WILMINGTON CLAY BALLS.—These are excellent for extracting grease, and may be had in Philadelphia, at most of the drug-stores, and of Mrs. Norris, South Second street, west side, a few doors above Chesnut. They cost but a trifle, and no house should be without them. They are made entirely of a peculiar sort of clay, found at Wilmington, Del.; and to use them, they must be scraped down, and the powder rubbed on the grease-spot.

DOMESTIC DYES.

REMARKS.

All articles to be dyed at home, should, if they are not quite new, be well washed and boiled, so as to make them perfectly clean before they are put into the dye; otherwise the colour will be dull and dingy, and the dirt will appear through it. Previous to going into the dye-kettle, they should be immersed either in lye, alum-water, or plain water; then well squeezed and shook out, and put into the dye wet all through; otherwise the colour will spot or run in streaks. If they have been originally of another colour, that colour must be boiled out as much as possible, before they can take the new dye smoothly and evenly. White things, or those of a very pale pink, or pale blue, take a dark or black dye much better than when their colour was previously dark.

If the shade is not deep enough the first time, dip them again in the dye.

While the things are in the dye-kettle, keep them well opened out, lifting them up and down occasionally, and stirring them about with a stick.

The dye for light colours should be made in earthen, tin, or brass vessels, and generally set with alum. Dark colours should be boiled in iron, and usually set with copperas.

Before you put in the article to be dyed, it is best to try the colour upon a waste bit of the same material; or by dipping in a piece of white paper.

PINK DYE.—Take a sufficient quantity of flowers of the bergamot plant; pick them clean, and boil them in clear soft water; making the dye stronger or paler as you choose. When well boiled, strain the liquid, and add to it a few drops of oil of vitriol; more or less in proportion to the quantity of dye. There must be just enough of the vitriol to give the liquid a slight acid taste; but if there is too much, it will injure the texture of the article to be dyed. This article (it should always be a white one) must previously be well washed in hot soap-suds to make it perfectly clean. Then rinse it in cold water, squeeze it, shake it out, and put it wet into the dye. When it is thoroughly imbued, rinse it in cold water. Lastly, dry and smooth it with a stone, or with a very cool iron.

This is a beautiful pink dye for white silk scarfs, handkerchiefs, &c. For those articles a little gum arabic water (for instance, a table-spoonful or more) should be mixed with the rinsing water. The fringe at the edges should be nicely pulled out and shook while drying.

The bergamot flowers, if carefully dried and put up in white papers, will answer very well for the dye, at seasons when no fresh ones are to be had.

RED.—Having boiled in brass or earthen, two gallons of clear soft water, half a pound of wheat bran, and three ounces of powdered alum; strain it, return it to the kettle, and put in half an ounce of cream of tartar, and half an ounce of cochineal; each tied in a separate thin muslin bag. Boil it about a quarter of an hour. Then dip in the article to be dyed, and proceed in the usual manner.

If you wish a deeper red, use a smaller proportion of water, and more of the cochineal.

YELLOW.—Procure from a drug store, a sufficient quantity of temerech or turmeric powder; tie it up in a muslin rag, and boil it in alum-water, or in skim milk. Have ready the article to be dyed, (which, if not quite new, must be made perfectly clean by washing.) When the turmeric liquid has arrived at the tinge you wish, take out the bag, put in the article, (which must be previously wet thoroughly,) and give it a boil. Then squeeze it out, and stretch, dry, and iron it as quickly as possible.

Turmeric will give a beautiful yellow colour to white silk handkerchiefs, scarfs, or ribbons. Also to muslin for curtain-linings; and to the thin muslin used for covering gilt frames, lamps, &c., in the summer.

The flowers of the French marigold, picked to pieces, and boiled with a bit of alum, will dye a fine lemon yellow. The article to be dyed must be white, washed very clean, and then steeped in cold water. After the marigold dye has been boiled and strained, put the article in wet, and boil it till well coloured.

Another yellow may be dyed, by tying some saffron in a thin muslin bag, and boiling it in alum water, in an earthen vessel. Then strain it, and when cool, put in the article.

Peach leaves will make a yellow dye. Also onion skins.

BLUE.—Boil gently together in clear soft water, a pound of woad, half a pound of indigo, and two ounces of alum. Then strain it, and add an ounce of pyroligneous acid or vinegar of wood. Take the article to be dyed, (which must be white,) and if dirty, wash it well. Then soak it in clean water, wring it very well, and put it wet into the dye. Keep it in till you perceive that it has thoroughly taken the colour, stirring it about with a stick. Then dry it, and afterwards wash it out in warm soap-suds.

BLUE COMPOSITION.—This is a compound of indigo and vitriol, and can be obtained at the druggists in a phial. The cost is twelve cents an ounce, and it colours silk a fine blue; but must not be used for cotton. The proportion for a light blue, is ten or fifteen drops of this composition, mixed in a quart of warm soft water, and then stirred and strained. If you wish it darker, add more of the blue compound. Immerse in it the article to be dyed, (first wetting it,) and when it has taken well, wring it out, and dry it. When quite dry, wash it in cool soap-suds, and dry it again. This will prevent its being injured by the vitriol.

DARK BLUE.—Boil four ounces of copperas in two gallons of water. Having wetted the article, dip it into the copperas dye while hot. Then rinse it through cold water. Have ready a strong decoction of logwood boiled and strained, and dip the article through that till it has taken a fine dark blue. Dry it, and then wash it in soap-suds.

GREEN.—Make first a fine yellow dye of turmeric, tied up in thin muslin, and boiled in soft water, with some pieces of alum. Having thoroughly wet the article to be dyed, put it into the dye, (after it has become tepid or lukewarm,) and stir it about till it has taken. Then open it out, and dry it. Afterwards stir into the yellow dye a sufficient quantity of the druggist's blue indigo-composition, (a little at a time,) to make it the tint of green you require. Then put into water the article that is already dyed yellow; and when well soaked, squeeze it out, and put it wet into the green dye. When it has taken the green thoroughly, (perhaps in fifteen minutes,) dry it, and smooth it with a stone. A warm iron will injure the colour.

This dye must not be used for cotton.

A good proportion of the ingredients for a bright green dye, is two ounces of turmeric to four gallons of water, with four ounces of pulverized alum; and for the blueing, half a table-spoonful of the indigo compound. For a more yellowish green, use more turmeric; for a more blueish, a larger proportion of the indigo mixture.

For a dark or bottle green, take twelve ounces of fustic, and three ounces of bruised alum, and boil them in three gallons of water. Then stir in (by degrees) the indigo composition, till you get the colour as dark as you wish.

AN EXCELLENT BUFF DYE.—For about twelve yards of white cotton or thick muslin, prepare in a *brass* kettle two gallons of soft water, into which put a large tea-cupful of pot-ash sewed up in a flannel bag. After the pot-ash has entirely dissolved in the water, hang the kettle over the fire, and let it become scalding hot; but do not allow it to boil. When *almost* at the boiling point, take out the pot-ash bag, and put in an ounce of anatto or aronetta-powder, sewed up in a linen bag. Let the anatto bag simmer in the water about half an hour, till the kettle is almost at a boil. Then have ready the article, which must be previously washed in a strong warm pot-ash water. Remove the kettle from the fire; put into it the wet muslin that has been washed in the pot-ash water, and work it about in the dye; rinsing it up and down, till the whole of it has taken the colour thoroughly and evenly. Do not let it boil, as that may injure the tint. Then wring it well, open and shake it, stretch it evenly, and hang it out to dry immediately. After it has entirely dried, wash it well in soap-suds, hang it out again, and iron it while damp.

This will be found a very handsome colour for linings, bed-spreads, vallances, and common curtains. For the latter

purpose, it should have a fringe or a binding of black, dark-green, brown, purple, or crimson. Aronetta alone, makes a well known salmon colour; but this addition of pot-ash gives it a beautiful bright buff tint, such as is generally called bird of paradise colour. It will bear repeated washings, without fading.

For a more yellowish tinge, use a larger portion of pot-ash; for a more reddish, increase the quantity of aronetta.

This dye may be made of a deep nankeen colour, if desired.

COMMON ARONETTA DYE.—Tie up some aronetta or anatto powder (for instance, twelve cents worth) in a thin muslin bag, and rub it into a strong lather, (good soft soap is best for this purpose,) or into weak lye. Having soaked the article in cold water, wring it out, open it, and boil it in the dye. Then dry it in the shade, and iron it.

This quantity is sufficient for twelve yards of thick muslin, which will be found very useful for linings and other purposes.

The proper name of this dye-stuff is anatto or arnotto, but its popular appellation is aronetta.

FINE SALMON COLOUR.—Make a strong lather with very good soap. Tie up in a thin muslin bag a sufficient quantity of anatto or aronetta powder, (not *less* than six cents worth,) and rub it into the lather: then give it a boil for a quarter of an hour. Having wet the article to be dyed very thoroughly with alum-water, put it into the dye, and let it boil for half an hour or more, in proportion to its size and thickness. Then take it out, dry, and iron it.

This quantity will dye six yards of silk or muslin.

NANKEEN COLOUR.—Take a sufficient quantity of birch bark, split it small, and tie it up in a thin cotton cloth. Put it into a brass or tin kettle with soft water and a few bits of alum. When it has boiled till you get the right colour, let it cool a little, and put in the article to be dyed, having first wet it thoroughly.

SLATE COLOUR.—This may be obtained by the very simple process of boiling in vinegar with a bit of alum, some pieces of the thick purple paper that comes round sugar-loaves. Then strain it, and return it to the kettle, which must be of iron. Having first boiled all the original colour out of the articles to be dyed slate, and steeped them in cold water, squeeze them out, open them, put them wet into the new dye, and boil them till thoroughly coloured. Then dry them, and wash them in soap-suds.

BLACK.—First, in hot soap-suds boil out as much as possible the previous colour of the article to be dyed, and then wash it in soft water. Have ready a dye made in the proportion of a gallon of vinegar to a pound of ground logwood, chipped small and tied up in a thin bag. Let it stand all night. In the morning add a piece of copperas half the size of an egg, (or larger, according to the quantity of dye,) and boil the whole for an hour; then strain it. Having made the article to be dyed thoroughly wet by soaking it in lukewarm water, squeeze it, shake it out, and immerse it in the dye; boiling it a quarter of an hour or more in proportion to its size, and stirring it about with a stick. Take it out, dry it, wet it all through again, and give it another boil in the dye. Repeat this a third time. Afterwards, to soften it from the harshness left by the black dye, wash it in tepid soap-suds, and let it lie

in the lather about a quarter of an hour. Rinse it first in clear water, and then (if the article is silk) pass it through a weak gum arabic water. Stretch it well, dry it in the shade, and then press it.

This dye will be found useful for silk articles. A dress must be taken entirely to pieces before it is dyed.

To obtain a jet black; make first a strong decoction of green walnut husks; and after it has boiled an hour, strain it, and put in the silk, which must first be steeped in luke-warm water. Then take it out from the walnut liquor, dry it, and having soaked it in water a second time, put it into a kettle of black dye made, (as before-mentioned,) with logwood, vinegar, and copperas, and proceed according to the directions.

CINNAMON BROWN.—Take half a pound of ground camwood, tie it in a thin bag, and put it into a brass or tin kettle with two gallons of soft water. Boil it a quarter of an hour. Then strain it, and put in the article, wet thoroughly in water. Dip it carefully, and repeat the dipping till it takes the colour completely.

With the dye that is left, you may obtain different shades of brown by adding, in small quantities, more or less copperas; giving it another boil

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OLIVE COLOUR.—Boil together fustic, and walnut or yellow-oak bark. For a bright olive use more fustic, for a dark one more walnut bark. When the liquid is well coloured, strain it, and put in the article wet; adding, for a light tint a little vitriol; for a dark one a little copperas, to set the colour.

COUNTRY MANNER OF DYEING WOOL OR YARN.

REMARKS.

All wool or woollen yarn should, before dyeing, be well washed or scoured in strong warm soap-suds, so as to free it entirely from grease: otherwise it will not take the dye. It should then be opened out, and dried; and before it goes into the dye, it should be made thoroughly wet with cold water, and then squeezed out and opened. When it comes out of the dye, and has taken the colour properly, it must be put in the open air to dry. If raw wool, spread it on boards; if yarn, hang it on lines. When it is quite dry, take a bucket of warm water (not hot) and mix with it a tea-cup full of lye. Wash the article through two of these warm lye-waters, and rinse it in cold water till the colour ceases to come out. Then dry it again.

Raw wool should be carefully picked and opened before washing for the dye.

All dye-stuffs must be strained before using. The kettle should then be washed, the dye-stuff returned to it, and the article to be coloured put in.

The barks used in dyeing should be taken from the trees in April or May, when the sap is in them.

BROWN.—In the spring when the sap comes up, take a sufficient quantity of bark from the white walnut tree. Spread in a tub or in a half barrel a plentiful layer of this bark, and a

thin layer of picked wool, alternately, till the tub is two-thirds full. Then pour on enough of cold soft water to cover the whole. Lay stones on the top to keep it down. Let it stand some days in the sun and air, till the water becomes a very dark brown. Examine the wool to see if it is thoroughly coloured. Then open it out, and spread it on boards to dry. When dry, if you find it not dark enough, repeat the process. It is best to do it in warm weather.

Another shade of brown may be obtained by mixing with a large quantity of the white walnut bark, a small portion of the bark of sour sumach.

A light brown may be produced by boiling, in a brass kettle, some bark of the white maple with a lump of alum.

BUFF COLOUR.—Take in the spring some birch bark. Put it into a brass kettle, and pour on sufficient water to cover it. Then add a proportionate piece of alum, (for instance, about half the size of an egg or larger,) and let it boil half an hour. Strain it, and return it to the kettle, which must previously be washed clean. Then having thoroughly wetted the article by dipping it in weak lye, and squeezed and shook it out, put it into the dye, and let it boil till it has taken the colour completely. If, when dry, you find it too pale, repeat the dyeing.

ORANGE COLOUR.—Put into a brass or copper kettle some black-alder bark (taken in the spring) and a sufficiency of soft water to cover it. Boil and skim it till you have a strong fine colour, and then strain it. Have ready a rather strong lye and dip the wool or woollen into it, then squeeze it out, and put the article into the dye while warm, letting it remain in it till the liquid gets cold. Afterwards squeeze it, open it out, and dry it in the air.

RED.—Steep five pounds of Brazil wood for a week in rain or river water: then boil it in a sufficient quantity of water to cover the yarn you intend dyeing. First soak the yarn in alum-water so as completely to saturate it. Then (while wet) boil it in the dye, which must be previously strained. Then open it out and dry it.

Afterwards take a bucket of warm (not hot) water without soap, and mix with it a tea-cup full of lye. Wash the yarn thus, through two warm waters, and rinse it till the colour ceases to come out. This must always be done with dyed yarn.

YELLOW.—Boil together two-thirds of black oak bark and one-third of hickory, with sufficient water to cover the yarn, which must first be steeped in alum-water. When the two barks have boiled together till they produce the colour you want, strain the liquid, and put the yarn into it wet.

The bark of the sweet apple tree will dye a good yellow.

BLUE AND GREEN.—A week before you wish to dye the article, get two ounces of indigo and four ounces of oil of vitriol: mix them together in a clean bottle, cork it tightly, and let it stand to infuse: shaking it several times every day. This, if used by itself, will make a blue dye diluted with water to any tint you wish. When added to certain barks, it will make a green, as follows:

Take two-thirds of black oak bark and one-third of hickory bark, (stripped from the trees in April or May,) and boil them together in soft water for twelve hours. After which strain the liquid, and mix with it the infusion of indigo and oil of vitriol which you have made a week previous. Then dip the yarn into alum-water, and while wet steep it in the dye. The

above quantity of ingredients will colour sufficient yarn for two coverlets.

When the yarn has taken the colour completely, open it out and spread it to dry in the shade.

BLACK.—Make a decoction of blue Aleppo nut-galls by bruising them coarsely, and then pouring on them boiling water in the proportion of a gallon of water to a pound of nut-galls. Let the decoction stand for three or four days or more, stirring it frequently. Prepare at the same time, in another vessel, a decoction of a quarter of a pound of chipped logwood, and four ounces of green copperas, to two quarts of boiling water, and let it stand also three or more days, stirring it often. Afterwards strain the decoction of gall-nuts into a brass or copper kettle, put into it the woollen or yarn, and boil it two hours. Then take it out; empty and wash the kettle, and strain into it the decoction of logwood and copperas. Put in the yarn again; hang it over the fire, and keep the dye for two hours at a scalding heat, but do not let it come to a boil; frequently taking out the yarn and exposing it a little while to the air, which will give it a better black. When it has thoroughly taken the dye, spread it out to dry, and afterwards wash it in warm water mixed with a little lye, and then rinse it well.

INSECTS, RATS, MICE, &c.

REMEDIES FOR BED-BUGS OR CHINCHES.—In new houses, where the habits of the family are neat, and a general attention is paid to cleanliness throughout, there will be little danger of bed-bugs; but on removing to an old house which has had various occupants, these disgusting and intolerable insects frequently make their appearance with the commencement of the warm weather (and sometimes before) from having been unpardonably allowed to get possession even of the crevices of the wood-work on the walls; and if the chambers are papered, they often contrive to effect a lodgment between the edges of the paper and the plastering. In this case the most efficient remedy is to have the paper torn off, (first loosening it by washing it all over with a broom or brush dipped in water,) and the walls purified by white-washing or painting. If bugs are found in the crevices of the surbase or wash-board of an old house, their haunts should be well washed with a strong decoction of tobacco boiled in water, or with a decoction of red peppers. If these washes (which by frequent repetition generally succeed) should fail to destroy them, the crevices, as a last resource, should be rubbed with quicksilver beaten up with white of egg; and afterwards filled up with putty or wadding, or with quick-lime mixed with water.

If on moving into a house, it is found to be free from bugs or other vermin, the utmost care should be taken to keep it so; remembering always the homely proverb that "an ounce of prevention is worth a pound of cure."

An absurd idea is strangely prevalent that bugs never originate in a mahogany bedstead. Nothing can be more false. There is no wood of which a bedstead can be made that possesses any quality which is inimical to them. Old bedsteads are of course more likely to be infested with bugs than new ones; and therefore it is not advisable to buy them at auction or in any second-hand way. Cot bedsteads are, of all others, the most productive of bugs. The old-fashioned press-bedsteads (which were made to open out when wanted at night, and during the day were turned up and shut within folding doors so as to resemble a ward-robe press) could never even with the greatest care be kept free from them. We have heard the same objection made to the sofa-beds, which have been tried by persons who desired to use the same room both as a parlour and a chamber. We believe that in our American climate, no bedstead or bedding, which during the day is shut up entirely from the air, can long continue free from these insects.

For boarding-schools, hospitals, barracks, prisons, and all places where the sleeping apartments are small, or where many persons sleep in the same room, no bedsteads are comparable to those made entirely of iron; which, however, should always be painted to prevent their rusting.

Bugs will not only infest bedsteads, but also couches, sofas, cribs, cradles, easy-chairs, ward-robe-presses, and other articles of furniture that are kept in bed-rooms; therefore great care should be taken to inspect these things frequently. We have heard even of bugs getting into pianos that were kept in boarding-school chambers. Hair trunks should never be placed in bed-rooms, as they are apt to collect bugs, fleas, and moths. It is well not to use hair trunks at all. If those of leather are considered too expensive for common purposes, it is better to substitute strong wooden boxes, painted on the outside, and

furnished with hinges, handles, and a lock and key. These boxes are excellent for travelling, and also to hold articles at home. By bespeaking them of a carpenter, or cabinet-maker, they can be obtained with little trouble and expense.

Servants (who in general sleep too soundly to feel much annoyance from any thing) are very apt to neglect the care of their beds, and frequently deny the existence of bugs in them, till they become infested to a degree that is difficult to remedy. When this is the case, it is a chance if the nuisance does not spread to the apartments of the family, the insects being conveyed thither on the clothes of the servants. A good housekeeper will guard against this evil in time, by personal inspection of the servants' apartments, and by insisting on the excellent practice of spreading out all their bed-clothes on chairs, every morning as soon as they are up, and also on raising the window-sashes, for the purpose of ventilating the room; even in the coldest weather.

If, however, their bedsteads are actually infested, they should be taken apart, carried into the yard, and the joints and pins first scalded with hot water, and then washed with cold strong soap-suds: as also the sacking-bottom; the servants, if necessary, sleeping on the floor for one night, till the whole has had time to dry thoroughly. Before the bedstead is put together again, the joints should be well rubbed with strong mercurial ointment; or with some of the other applications recommended for the destruction of insects. A servant's bedstead can hardly be considered safe, unless it is taken down and cleaned once a month during the warm weather; and the mistress of the house should see that it is done.

It is not well to place bedsteads with one side against the wall. This increases the heat, obstructs the free circulation of air, and adds to the difficulty of keeping them free from bugs

Even in a small room, some sacrifice of space should be made for the purpose of having the bedstead to stand out in the floor; so that only the head may be against the wall.

It is an excellent custom to have all the bedsteads washed at the joints with *cold* suds made of brown or soft soap, regularly once a week, (for instance, on Friday,) spreading a coarse cloth under or round the feet, to catch the droppings of the water. After the bedstead is washed, the bedding should be kept all day spread about the room, or in a back balcony, and the bed not made up till towards evening.

If proper precautions are observed, there is little danger of a well managed family being troubled with insects in their bedsteads; unless, as remarked above, they chance to move into an old or ill kept house. It will be well then, as a preventive, to cover all the cracks or joints of the bedstead with strong mercurial ointment, rubbing it in with the finger. A small box of this ointment may be found useful in travelling, to rub on the bedstead before you retire to it.

One of the best remedies and preventives for bed-bugs, is to procure from a druggist an ounce of quicksilver, and beat it in a mortar to a strong froth, with the whites of two eggs; or if you wish it very powerful, and thick like an ointment, use the white of one egg only. If liquid, spread it with the feather of a quill: or, what is still better, with a large old camel's hair brush, all over the cracks and pins of the bedstead, (not forgetting the under side of all the joints,) and see that it penetrates thoroughly. If you have made an ointment of it, rub it on with your finger. This is considered a still better remedy than the common mercurial ointment, but cannot always be as promptly obtained.

To wash the joints and pins of the bedstead frequently with

sweet spirits of nitre is a tolerable remedy for bugs when they are not numerous.

Corrosive sublimate, mixed with spirits of wine, and rubbed into all the cracks, will also destroy them; but it must be repeated frequently, washing it well into the cracks with a quill feather, or a soft brush.

A very good way of keeping bedsteads free from bugs, is, after a weekly washing with cold soap-suds, to take a sponge and wet every joint and pin with a mixture made as follows. Put into a quart bottle equal quantities of spirits of wine and spirits of turpentine, adding a large table-spoonful of oil of vitriol, and an ounce of powdered camphor. Cork it tightly, and keep it for use. This should be applied every week, beginning the first of March, and continuing till November.

A *most effectual* remedy against bugs is to have all the bedsteads in the house taken down every spring, (in March, for instance,) and after washing the joints with cold water and brown soap, to have the whole bedstead completely varnished (even on the inside of the joints) with varnish procured from a cabinet-maker; or getting a cabinet-maker's man to come and do it. The expense will be small in comparison to the benefit.

Also, carefully stop up with putty all the cracks and crevices, however small, of the wash-board and surbase.

Or for stopping the cracks, you may use quick-lime made into a dough with water, and plastered into all the crevices with a knife.

COCKROACHES.—Every house should be provided with cockroach traps. They are made of brown earthenware, and are to be bought for a trifle at the pottery shops, or in the

Philadelphia market. Bait them with molasses mixed with a little water, and set them about at night, when the lights are removed.

Cockroaches should not be allowed to increase, or they will soon become an intolerable nuisance; and when very numerous, it is extremely difficult to get rid of them. It is best, as soon as the first one makes its appearance, to resort immediately to effective measures for their destruction; for if taken in time, they are easily extirpated. Let every cockroach that is found on the stairs be immediately killed; for if they once get into the upper part of the house there is danger of their creeping into the beds, and finding their way into trunks, band-boxes, and clothes-presses, where they will eat holes in articles of clothing, if not discovered in time.

The hellebore plant, laid in large quantities in places that they frequent, will sometimes expel them.

A pound of chloride of lime mixed with a quart of water, and placed where they abound, is destructive to them.

Another remedy for cock-roaches is to boil the roots of the pokeberry plant till quite dissolved in the water, and then mix it with molasses, and set it about in old saucers.

The following is a good remedy:—Take six cents worth, or more, of powdered white lead, (you may obtain it at a paint or drug store,) put it on an old plate, and mix it with Indian meal, and coarse brown sugar or molasses. Then with a little water make it into a paste, using for the purpose a broad-bladed knife, or an iron spoon. Spread it on old plates or saucers, and set it about wherever you have seen cock-roaches. They will eat it readily, and it will destroy them. It is best to mix it fresh every day till the cock-roaches disappear.

Arsenic powder strewed among bread and butter-crumbs,

and laid at night about their haunts, will effectually destroy them. As it is a deadly poison, take care to shut out your cats and dogs from the rooms in which you have placed it.

Scalding with a hot decoction of tobacco the holes and cracks from which the cock-roaches issue, will greatly diminish their numbers.

FLEAS.—Fleas are often brought to a house by cats and dogs; for which reason those animals should be kept very clean. In the country, if pigs are allowed to be near the house, they will soon cause it to abound in fleas. So also will the immediate neighbourhood of a stable. Shavings, if permitted to accumulate and lie about, will also produce them. To prevent their originating in blankets and other woollens that are put away for the summer, it is well to spread among the folds numerous sprigs of penny-royal. Shreds or flakes of tobacco are also good for this purpose; so are lumps of camphor, broken small.

In catching fleas the best and surest way to kill them is to put them instantly into a basin of water.

Sprigs of wild myrtle, or penny-royal, or small flat camphor-bags dispersed about your under-clothes, and conveniently fastened, will keep fleas from molesting your person during the day.

At night, let penny-royal be scattered over the bed-covers, and laid under the pillows and bolster; strewing a large quantity between the sacking and the mattrass. Wash yourself before going to bed in water that has had essence of penny-royal mixed with it.

Fumigation with brimstone will destroy fleas; exposing to the vapour of the burning sulphur all the articles that are infested with them.

When fleas are found on cats, dogs, &c., they may be extirpated by rubbing the animal all over with common snuff, taking care that it does not touch the eyes.

CRICKETS.—To destroy crickets, put snuff into the holes and cracks from whence they come out.

FLIES.—Flies may be destroyed by the following preparation: Dissolve four drachms of extract of quassia, (to be procured at the druggists,) in a pint of boiling water, and then mix in a little brown sugar or molasses. Set it about on old saucers.

Fly-traps (which are two flat broad pieces of wood, shaped into handles at the bottom, and united at the back by a leathern hinge,) are used in some houses. They must be spread open, smeared with molasses on the inside, and stood up or hung in a convenient place. When filled with flies, shut the trap hard, so as to kill them.

Cold green tea very strong, and sweetened with brown sugar, will, when set about in saucers, attract the flies and destroy them.

Bunches of indigo weed, or of penny-royal, stuck about the harness is said to keep flies from horses.

MUSQUITOES.—The common opinion that musquitoes are attracted by the light, we believe to be erroneous. Out of doors they are much more numerous in dark shady places than in open sunshine; and the time that they get into the houses, is in the dusk of the evening, before the candles or lamps are lighted. They are very quick-sighted as to the approach of danger, and in trying to kill them on a wall, it is best not to attempt to strike them with the palm of your hand, but merely

with your finger as they are less likely to perceive the impending blow.

Musquito nets are somewhat of safe-guards from the incursions of this tormenting insect, and in the south they are considered indispensable. But where the musquitoes are not very numerous, it may be well to omit the use of nets, as they cause an uncomfortable feeling of confinement and oppression in a warm night, from their impeding the free circulation of air around the bed. Also a few stray musquitoes will generally contrive to get within the net before you let it down, and cause you much annoyance. Terrible, and, indeed, fatal accidents have happened from the musquito net catching the flame of the candle, and setting the bedding on fire.

Musquito nets are made of millinet, coarse leno, or coarse bobbinet. They are thrown over the tester or top-rail of the bed, and hang on all sides quite down to the floor. A musquito bar is the net stretched on a frame of wood, so as to screen a low post bed, from the incursions of these insects.

It is said that you may get rid of musquitoes for the night, by carrying into your room a shovel or chafing-dish of hot coals, and having thrown on it some brown sugar, close all the windows and doors, and let it burn till the smoke has died away.

If you put some eau de cologne or spirits of camphor in a basin of cold water, and wash yourself well with it previous to going to bed, the musquitoes will be less likely to trouble you.

Take a light in your hand, carefully search the walls of your room all round, the last thing before you lie down, and kill every musquito you see. If you are unwilling to stain the wall, you can catch and destroy them with the corner of a towel or handkerchief taken between your thumb and finger. Persons who have had practice can do this very dexterously.

If you have sufficient resolution to refrain from rubbing a musquito bite, and your blood is in a good state, it will seldom inflame or continue troublesome. If, however, the bites do inflame, and cause you much inconvenience, it will be well to cool and purify your blood by taking a wine-glass, or more, of dissolved epsom salts, about day-light every morning, for awhile. To have this always at hand, put a quarter of a pound of salts, in a clean quart bottle: fill it up with water, (either warm or cold) cork it tightly, and keep it in a closet in your room.

We know no better remedy for musquito bites than salt and vinegar, which if applied immediately, and before the skin is broken by rubbing, will speedily extract the venom, allay the irritation, and cause the swelling to subside without leaving any mark or trace. In musquito season, it is well to keep in your closet a little bottle of vinegar, and a cup of salt, with a small plate or saucer to mix them on. Moisten some of the salt with sufficient vinegar to form a paste, (it must not be thin or liquid,) and then plaster it on thick all over the bite. Let it stay on till it falls off of itself, and then if necessary, renew the application.

It is said that a paste of salt and vinegar, if immediately applied, has been known to extract the poison from the bite of a snake. At least it may be well to try it, till other remedies can be procured.

Washing musquito bites with lead-water is a good remedy. So also is bay-rum.

ANTS.—Few insects are more difficult to exterminate than the little red ants with which many houses are infested. They may be kept under, by frequently scalding with boiling water, the cracks and places from which they issue. To smear the

cracks of the closets between the shelves and the wall with corrosive sublimate will destroy them; but as it is a deadly poison, it must be used with caution. Dishes and jars containing articles that the ants seem to like, should be set in pans of salt and water, and the pan should be surrounded with a ring of salt. If they infest the sideboard, let the feet be set constantly in tin or iron cups filled with salt and water.

A circle of tar spread round each foot of the bench that holds the hives, will prevent ants from reaching the bees and destroying the honey.

MOTHS.—Many persons erroneously suppose that the best way to prevent moths from getting into woollens or furs, is occasionally through the summer to hang these articles out in the sun and air. This is a great mistake, as it is by such exposure that the moths are most likely to get into them. On the contrary, in the spring, when the season is over for furs and woollens, they should be well shaken and brushed, and then wrapped up tightly in linen, laying among them lumps of camphor; handfuls of fresh hops; shreds of good tobacco, or cuttings of Russia leather; or strew among them ground black pepper or cedar shavings; all of which are preventives to moths: but the camphor is by far the best, and most certain, particularly for furs. For blankets and carpets, you may use the best chewing-tobacco pulled to pieces, or tobacco stems. All woollens, &c. should be kept during the summer, unopened, in dark closets, presses, or chests. If by any chance or neglect, a press or closet should become infested with moths, let it be well scalded with a strong decoction of tobacco and repeatedly sprinkled with spirits of camphor. If this does not expel these troublesome insects, it is better to give up keeping woollens in that press, and to appropriate it to some other use.

Chests of camphor wood (for which many persons send to India) are excellent for keeping woollens, and well worth the cost. If muffs and tippets are kept always closely shut up in their own boxes, with lumps of camphor, and shreds of tobacco, continually interspersed about the fur, they will be in no danger from the moth. Furs had best be put away for the season as early as March.

Cedar presses are preferable to all others, for keeping cloth clothes or other woollen articles.

Hair trunks rarely fail to introduce moths.

The best time for putting away the woollens is in April, unless the season is so backward as still to require the use of them. One blanket for each bed should be kept out, and left in the chamber-closet, that it may be at hand in case of an uncomfortably cool night in the summer.

Flannels should never be put out of the way entirely: as in a climate so variable as ours, they may be needed occasionally even in July and August.

REMEDIES FOR STINGS OR BITES OF INSECTS.—If stung on your hand or foot, plunge it directly into cold water, (strong salt and water is better still,) and hold it there till some other remedy is prepared. A sting in any place will be much relieved by plastering on it immediately some clay or earth, mixed with a little water to the consistence of thick mud. Powdered chalk moistened with water is good. A paste of salt wet with vinegar is excellent.

A slice of raw onion is said to allay the pain from the sting of a wasp or bee; or you may wet the part, and rub a piece of indigo upon it. It is also very good to bathe the wound with laudanum, or with hartshorn, or with spirits of camphor, or with sweet oil.

All the above applications should be repeated till the intensity of the pain subsides. If the sting shows a disposition to inflame, keep the place constantly wet with a rag soaked in a solution of Prussian blue and soft water. A poultice of cold lead-water and bread-crumbs, is also a very soothing remedy. If there seems to be danger of the sting becoming a sore, (which is sometimes the case when the blood is in a bad state, or if the stings are numerous,) take a dose of salts, and refrain from animal food. It may be well also to lose some blood.

Another remedy, is to hold the part that is stung in pearl-ash and water, moderately strong.

The pipe or hollow end of a key, pressed hard upon the wound, will allay the pain of a sting.

It sometimes happens that a wasp or bee is accidentally swallowed: you may in that case kill the insect immediately, by taking a tea-spoonful of salt dissolved in a little water; this will also prevent the sting from inflaming your throat.

If bees swarm upon your head, hold an empty hive over it and smoke a segar or a pipe. The vapour of the tobacco will drive them all upwards into the hive.

The pain caused by the sting of a nettle may be much allayed by rubbing the part with balm, rosemary, mint, or sage leaves.

RATS AND MICE.—There is much difficulty in getting rid of rats and mice, when they once have found their way into a house. A good cat is one of the best remedies for mice, but some cats are afraid to encounter a rat.

To keep out rats, the cellar and kitchen windows (if the kitchen is in the basement story) should, at once, while the house is finishing, be provided, both back and front, with wire gratings for the windows. Rats and mice always get in from

out of doors and from the neighbouring houses; and if the basement windows have merely iron bars, they will easily slip between them. No cellar door should be kept open after sunset; indeed, we have more than once seen a rat going down into an open cellar in broad daylight.

When any holes are found about the walls, they should be immediately and effectually stopped up; with brick and mortar if outside, and if inside, by filling them with putty or wadding, or waste newspaper, and nailing over them bits of board; or rather sheet-lead or tin.

In travelling, it is well to examine your chamber before you go to bed, and if you find any holes, stop them up for the night, by stuffing in, as tightly as possible, old newspaper, rags, or any thing you can conveniently obtain for the purpose. A hole in the floor may be covered by placing your trunk upon it. It is a good plan to have among your baggage a small mouse-trap, (carefully wrapped up, so that the roughness of the wires may not injure any other article,) and to bait it and set it on the floor of the room in which you sleep. This, by catching the mice, will prevent your being disturbed with their running about the room, and perhaps over your bed.

The common cage-traps are the best, and may be bought for a trifle at the hard-ware stores. There are spring-traps so constructed as to kill the mice at the moment they are caught; but these are difficult to fix, and very soon get so much out of order as to be useless. Bait the trap with toasted cheese, bread and butter, or sweet-cake. You may, as a decoy, lay a train of crumbs from the mouse-hole to the trap. Mice soon learn to know a trap when they see it, and consequently avoid going near it; therefore set it in a dark place, and cover it as much as possible with rags, waste paper, hay, or any thing that will effectually conceal from them all but the entrance; the scent

only being sufficient to entice them to the bait. The most humane manner of destroying a mouse that has been thus caught, is to put the trap, without opening it, into a tub or bucket of water.

When mice and rats have become numerous, the most effective way of clearing them off, is by poison. Bits of broken glass, bottles pounded to powder and mixed with mush, or with cold Indian meal and water, and laid about their haunts on old plates, will very generally destroy them.

It is said that the plant called dog's-tongue, (botanically the cynoglopum officinale,) which grows abundantly in the fields, will cause them to disappear, when spread profusely in the places that they infest. For this purpose, it should be gathered at the time when the sap is in full vigour, and should be bruised with a mallet or hammer.

Another remedy, is to mix a large table-spoonful of flour with equal quantities of the seeds of hemlock or cicuta, and the scrapings of strong old cheese, pounding them together till quite fine. Set it about on old plates in places where the mice have appeared, but take care not to put it where provisions or any articles of food are kept. The same ingredients, mixed in larger quantities, will of course destroy rats.

Powdered arsenic, spread on bread and butter, or sweet-cake, is certain destruction to rats and mice; but great care should be taken to keep young children, and cats and dogs, out of the way of it, lest they eat it in mistake. All papers containing arsenic, should be labelled "Poison," and carefully locked up by the master or mistress of the house.

To free a room from the smell of a dead mouse or rat; take a small earthen vessel, in which put a little pounded salt-petre, (more or less according to the size of the room,) and pour on a sufficient quantity of oil of vitriol to saturate or wet it all

through profusely. Then place it where the unpleasant smell is most powerful, and leave it in the room; shutting the doors and windows closely when you go out. In an hour or two, the effluvia from the dead animal will be no longer perceptible.

TO PREPARE RABBIT OR SQUIRREL SKINS.—Mix a sufficient quantity of salt and water, strong enough to bear up an egg; and add to it a large lump of alum, broken small. Warm this mixture over the fire, but do not let it come to a boil. When about blood-warm take it off, and put into it the rabbit-skin, (which should be quite fresh,) and let it soak twenty-four hours or more. Then take it out and spread it on a board, (the fur inwards,) fastening it with small tack nails. Scrape the skin with a knife, and a thin membrane will come off. Next, having warmed up the liquor a second time, put the skin again into it; and let it remain steeping for five or six hours more. Then take it out, and nail it on the board to dry, the fur inwards as before. When dry, rub it well with whiting and pumice stone, and expose it to the air for a week or two.

FUEL, FIRES, &c.

WOOD.—The best time to lay in wood, for winter fuel, is in the summer, as at that season the price is comparatively low; and if you buy it green, it will become dry enough before the cold weather sets in. If, however, you have occasion to buy wood during the winter, get the dryest you can find; as green wood makes a very bad fire in a cold day, and is at no time good for cooking. There is, however, some economy in buying a few loads of large green wood purposely for back-logs; as there is much inconvenience in a dry back-log consuming too rapidly. These green logs should be piled in a place by themselves, and not mixed with the other wood.

The best wood for fuel is hickory, and the next is oak. Locust is also very good; so are walnut, beech, and maple. Birch is tolerable. Chesnut wood is extremely unsafe from its tendency to snap and sparkle, and to throw its small coals all round. Pine wood is of little value as house fuel. It blazes freely at first, but when its resinous qualities have exhaled, (which is almost immediately,) the sticks turn black, and seem to moulder away without emitting any heat. Pine chips, however, from the rapidity with which they ignite, are excellent for kindling.

Some families are in the practice of buying all their wood in large logs, and having them split up at once to a convenient size as soon as they are sawed, and before they are piled; engaging a wood-splitter to come with the sawyer and piler. This we *know* to be an excellent plan. A load of large fine

hickory or oak logs will, when split up, (reserving always a sufficient number for back-logs,) yield a much larger quantity of fuel, than if originally in small separate round sticks, and will therefore go farther. Also the cost of splitting is but a trifle, and bears no comparison to the advantage and convenience. In buying wood, the smaller and more crooked it is, the less you have in a load; on account of the numerous vacancies between the numerous sticks.

The generality of servants are extremely wasteful in regard to fuel. In summer afternoons they frequently make up as large a fire to boil the tea-kettle, as they have had to cook the dinner, rendering the kitchen so hot, that they are obliged themselves to take refuge in the yard. They should be made to understand that in summer, the fire seldom requires additional wood after dinner; a few chunks being sufficient to boil the kettle, if it is hung on in time.

WOOD FIRES.—To make a wood fire in an open fire place, begin by removing the andirons, and taking up all the ashes of the preceding night, and sweeping the hearth very clean. It is well to wash the hearth every morning before the new fire is made. Then bring forward whatever chunks or hot coals are found remaining from the fire that was covered up the night before; leaving sufficient space to put on a large back-log, on the top of which place another log somewhat smaller. Lay a large fore-stick across the andirons, and upon it, place the live coals and chunks for kindling; adding, if necessary, some chips, or bits of small wood. Then pile on two or three other sticks, (placing the smallest at the top) take the bellows, and blow the fire into a flame till the wood is well ignited.

If you wish a very large fire, pile two logs on the back-log, which ought to be of great size; and lay a large middle stick

between the back-log and the fore-stick. Put on plenty of live coals and kindlings, and add three or four good-sized sticks, (always placing the smallest at top,) and then blow the fire well.

If you place the small sticks underneath, they will shortly burn in two, and fall apart; bringing the upper ones down with them, and causing confusion and trouble.

At night, before you go to bed, take off any long sticks that may happen to be on the fire at that time, and carry them out into the yard, throwing them on the ground, or pouring water on to extinguish them completely. This is safer and better than to stand them up in the chimney corner, and to water them out there, where they may chance to take fire again. Having removed the sticks, place the chunks and hot coals on the back-log, and throw over them ashes by shovel-fulls, till you have buried them entirely. This will keep the fire in till morning, when you uncover it to kindle with.

For burning wood in a sitting-room or chamber, there is nothing better than a Franklin stove, which should always be provided with a fender to fit exactly round, that the floor may not be endangered by the coals and chunks rolling off the hearth. In a Franklin stove a soap-stone slab, by way of under back-log, will be found extremely convenient and economical; as when the iron becomes hot, it consumes a large wooden back-log very soon. These soap-stone logs can be procured from the stone-cutters, who will fit them exactly to the stove or fire-place, first sending a man to take the measure. The expense is trifling, and the advantage great.

There should be a thick iron bar to lay across the andirons, in front of the wood, to prevent the sticks from rolling forward.

If the tongs become twisted, (as is often the case,) you may

open them, by taking hold low down near the points, and pulling them apart.

Always sweep the hearth after mending the fire. Have in a convenient place in the room, a brass nail, on which to hang the hearth-brush, which you may ornament with a bow of ribbon, renewed when it becomes soiled. Always after sweeping the hearth, look carefully at the bottom of the brush before you hang it up. Houses have taken fire from bits of hot coal being carelessly left among the bristles of the hearth-brush when it was put away. We knew an instance in Philadelphia, of a ladies bag having caught, from hanging on the same nail with a hearth-brush that was heedlessly put away with hot coals in it. The flame spread instantly to some sheets of music that lay on a piano which stood in the recess, and the instrument (with other articles of furniture) was destroyed before the fire could be extinguished; the house being only saved by the prompt arrival of the engines.

All chimneys in which wood is burnt, should be swept regularly once a month. In country places where chimney-sweepers are not to be procured, it is customary to clear the chimneys of the soot, by setting them on fire with a bundle of straw, choosing a rainy-day for the purpose, or one in which the roof is covered with snow. If delayed too long, so as to allow a great accumulation of soot, there is danger that in this mode of cleaning, the fury of the fire may burst the chimney.

In an open fire-place, it is a good practice every morning before the fire is made up, to take a long broom and putting it up the chimney as far as it will go, to sweep down all the soot that is within reach. This should be done regularly in a kitchen chimney, there being always danger of flakes of soot falling down into the cooking vessels.

Previous to making a fire for the first time in the season,

burn in the hearth a quantity of waste paper or straw. This, by producing a current of warm air in the cold chimney, will open the draught, and prevent the new fire from smoking.

CLOSE STOVES.—Of these, there are various sorts, and each sort has its partizans. The most common for burning coal, are those generally called cannon stoves, from their cylindrical form. Those of sheet iron are the lowest in price, and heat a room very rapidly. They are excellent where only a temporary or occasional fire is wanted. Small ones may be had in Philadelphia for four or five dollars. For a constant fire, these are somewhat troublesome, as without frequent replenishing, they retain the heat but a short time. Stoves of the same form, but made of *cast* iron, continue hot much longer; and, though of higher price are cheapest in the end, as being the most durable.

Wherever a close stove is used, the fire place should be closed up with a tight-fitting chimney board, having a round hole cut in it to admit the stove-pipe into the chimney. This hole must be well edged with a broad binding of sheet iron or tin, nailed on both sides of the board, to prevent its catching fire from the heat of the pipe; an accident that will certainly happen if this precaution is not attended to. The pipe should be taken down every week, carried into the yard, and thoroughly cleaned out.

If there is no fire-place in the room, a hole must be cut in the chimney wall to admit the pipe; or a pane may be taken out of one of the windows, and replaced with a square of tin, having a hole in the centre. This last method, however, is liable to the inconvenience of not drawing well when the wind is high, the smoke being then blown back, for which the only remedy is to have a moveable double elbow or joint at the very

extremity of the pipe. A large sheet of iron should always be closely nailed down under and around the stove, to prevent the floor from catching fire or scorching by falling coals, or by the heat of the stove feet.

If you have a close stove on the hearth of a nursery, let it be well guarded by a very high fender of a semi-circular form, the ends hooking to loops or staples driven into the wall. These fenders may be made of thick iron rods, and will prevent accidents from children running or falling against the stove. If of close small wire, they will look the handsomer; but may exclude too much of the heat, and are also less lasting than when of iron rods.

On the top of every close stove, (whether the fire is of coal or wood,) a large pan of water should be constantly kept; replenishing it as the water evaporates. These pans are best of block tin: if of earthen or china, the heat will split them. The moisture produced by this vessel of water, will temper the dryness of the atmosphere caused by the close heat of the stove, which may otherwise occasion vertigo, faintness, or other inconveniences.

For each stove there should be a shovel, poker, and tongs: likewise a coal-scuttle always at hand: for if an anthracite fire is allowed to get *too* low, it cannot be revived without clearing out the whole contents of the stove, and resorting to fresh kindlings, &c. Have also, hanging by a loop in a convenient place, a small calico or worsted holder, with which to guard your fingers from burning, when opening the door of the stove.

Of the numerous varieties of cooking stoves, and of the mode of managing each, it is impossible to attempt a description. They all find favour in some kitchens, and lose it in others, according to the taste and habits of the family and

the cooks. We have heard of the very same apparatus succeeding admirably in one house, and failing entirely in another.

We can, however, speak with *certainty* of the excellence of a wood stove of the common ten-plate form, but having at the far end of the top or upper plate, beyond the oven, a round hole to which a griddle is fitted as a cover. There is also another cover, but the cook may stand upright beside the stove, and bake on this griddle batter cakes or any thing of the kind. When the griddle is no longer wanted, it may be replaced, or the hole covered by a large block tin boiler, with a steamer on the top. On the hearth of the stove is a place where a gridiron for broiling can be set. Any thing may be baked in the oven; and in a tin roaster, placed beside the stove when hot, allowing it a longer time than when before an open fire, meat or poultry can be roasted. With this stove there is never the slightest difficulty, and no cook ever objects to it, it being simple, manageable, and sure. The price (including boiler and griddle) is generally from fourteen to twenty dollars, according to its size.

CHARCOAL.—Anthracite cannot be ignited without the assistance of charcoal or of chips of dry wood. For this purpose charcoal is much the best, and should always be used in preference, when you live in a place where it can be easily procured. If you are obliged to buy it in rainy weather, let some of it for immediate use be dried before the fire, as if damp it will not kindle well. Chips of wood cannot at all times be conveniently obtained, and the frequent use of them will cause soot to collect in the chimney; which soot, if allowed to accumulate, may catch fire.

Servants should not be allowed to waste the charcoal: it is only necessary to use it once a day, at the first kindling of the

fire; and for that purpose three or four pieces are amply sufficient. Two barrels of charcoal, if properly managed, will be quite enough for each ton of coal.

Charcoal is extremely useful to burn in portable furnaces for making sweetmeats, and cooking various little things. In French cooking it is of great importance.

The best portable furnaces are those of cast iron, being not liable to crack, like those of clay or earthen, and not easily overset; also in price they are but a trifle higher, while in convenience and durability they are of tenfold superiority. With a charcoal furnace sweetmeats may be made out of doors, in the yard, or on the hearth of a chamber. Wherever charcoal is burnt, the fresh air should be freely admitted, by keeping a window-sash raised all the time; the vapour being so deleterious, in a room closely shut up, as to cause certain death by suffocation. The fumes of charcoal in a close apartment have frequently proved fatal in a few minutes. The first sensation is that of slight, but increasing weakness, followed by a giddiness in the head and flush in the face and neck. The person thus attacked should immediately escape into the open air, or he will be seized with a drowsiness, followed by a sense of suffocation; and if speedy relief is not obtained, death will soon ensue. The usual remedies are, to throw cold water on the head, and to take a quantity of blood immediately: also applying mustard or hartshorn to the soles of the feet.

In places where much charcoal is burnt, it is well to keep a large tub or bucket constantly filled with lime-water, which will rapidly absorb the gas. The lime-water must be renewed as soon as it becomes impure. This impurity will be known by the carbonate of lime falling to the bottom.

ANTHRACITE COAL.—In buying anthracite coal, (as in most other things,) that of the best quality is eventually the cheapest. It goes further, lasts longer, gives out more heat, with less waste from slate-stones and ashes, and leaves better cinders when it is extinguished; and good cinders may always be turned to account by burning them over again.

Endeavour to obtain coal that is hard, bright, and clean-looking. When it appears soft, porous, of a rough, dull, and dirty surface, and covered with a profusion of damp black dust, it is never good, and will give out comparatively little heat, being always choked with its own ashes; also the cinders will be found so flaky and slaty as to be nearly useless.

The most convenient size for coal is that which is called the *broken and screened;* it making the best and handsomest fires. The egg coal and nut coal (which is small) may be used in close stoves, and in spring and autumn, when much heat is not required.

Three tons of the best anthracite will generally (if well managed) be found sufficient for one fire during the season; at least in the middle States. In the northern and eastern section of the Union, where the winters are longer and colder, a larger allowance will be requisite.

The ashes of anthracite is of no use in making lye or soap. When the ash-hole is full, a cart should be obtained to remove and carry away its contents.

ANTHRACITE COAL GRATES.—The best anthracite coal grates for draught and comfort, are those that are set with only one aperture. Some grates are set with holes or openings to convey the dust and ashes up the chimney or down into the cellar. By this means the draught is interrupted or divided, and the result is generally a dull, cheerless fire, and a difficulty

in kindling it. There should be no aperture except that at the top, which in width ought not to exceed two inches and a half; if wider, it will not draw so well. Broad shallow grates do not heat the room as thoroughly as those that are deep. The deeper the body of coal, the more perfectly it ignites, and the more warmth it produces. The grate should not hang too low, or its heat will soon burn out the pan beneath. The bars should be rather straight than curved or bowed out, and not too close together. Beads or knobs between the lower bars are extremely inconvenient when it is necessary to use the poker, to which they are such an impediment that they render it almost impossible to clear out the ashes properly. Fortunately for those who had to clean them, brass ornaments on coal grates are now entirely exploded. They are only found on old-fashioned grates, and then it is well to paint them black. The best grates are of cast iron; being more durable and retaining the heat longer than those of sheet iron.

Every coal-grate should be furnished with a poker, shovel, and tongs, (a blower of course,) a hearth-brush, and also a coal-scuttle. A block tin bucket or deep iron pan for carrying away the ashes will also be found indispensable, unless an old coal-scuttle is used for this purpose. Ashes should never be put into a wooden vessel, as there may be heat enough remaining to set it on fire. There are ash-buckets of iron, with a strainer or iron sieve fitting in about halfway up, for sifting the cinders at once.

Care should be taken that the blower does not warp, or burn into holes, by being kept on too long. It should not stand in the yard, as the damp will certainly rust it. When taken off the grate, it will do no injury if placed at once against the wall in the nearest passage or entry. A blower-holder of cloth or calico should be kept always in a convenient place, to

prevent the handle of the hot blower from burning the hand. For want of a proper holder, we have known a newspaper or a handkerchief caught up to remove a very hot blower; and the consequence was that the paper took fire, or the handkerchief was irreparably scorched. The best and least inflammable holders are made of folds of old flannel, covered with woollen cloth, sewed round the edges, and slightly quilted or stitched through.

A large coarse thick cloth of canvas, tow, woollen, or of some very strong fabric, should be provided for the servant to lay down in front of the grate before he makes the fire. This will greatly assist in keeping the carpet clean, and on it he should place his scuttle and other apparatus. The cloth should have a stout, heavy binding all round, to make it lie smoothly and keep its place.

We have seen in some houses the hearth-rug turned wrong side up to prevent the colours from fading from the heat of the fire. This is not a good practice, as (independent of its very bad appearance) the colours will be much more injured by the dust and ashes that will unavoidably get under the rug, and be thus ground into the nap of its right side.

The dross or crust that collects at the back of the grate should be every morning scraped off with the tongs or poker; otherwise it will accumulate so as to become very inconvenient, and very difficult to remove.

The dryness of atmosphere caused by the heat of anthracite, is to many persons a source of great inconvenience. It may easily be remedied by having a long deep narrow vessel of sheet iron, lined with block tin, made to fit exactly the shelf or top of the grate, and kept constantly filled with water. It should be three inches or more in height, and may be painted black on the outside.

If you find the room very warm, and wish to increase the evaporation of the water, you may do so by plunging into it a red-hot poker.

The utensil generally called in England a footman, is very convenient to hang in front of a coal grate, for the purpose of heating any little thing that may be required in an eating-room, nursery, or chamber. There are common ones made of iron, and a better sort of brass. They hook on to the bars of the grate, and can be drawn out by a handle to the requisite distance from the fire. Smoothing irons may be heated, a saucepan boiled, water warmed, bread toasted, apples roasted, and a tea, or coffee-pot, or a small kettle kept hot on a footman. The expense of this article is a trifle, and the convenience great. We highly recommend it.

COAL GRATE FIRES.—Previous to making the fire, remove the hearth-rug, and spread down in front of the grate a large coarse cloth kept for the purpose.

The fire having been entirely extinguished over night, (or at least long enough for the grate to become quite cold,) empty it completely of all its contents; first raking out the ashes by inserting the poker underneath, between the bottom bars. Then take out all the cinders, either with the tongs or with your hands: the latter is the easiest way and the most expeditious, and your hands may be defended by a pair of coarse thick gloves. As you take out the cinders, lay them aside for use: you need not, of course, save those that prove to be pieces of slate or stone, or that are only soft spungy flakes. If the coal is of the best kind, very few bad cinders will be found among it. If the weather is extremely cold, it will be well when the grate is empty, to burn in it an old newspaper or some straw; this will heat the chill air of the chimney, and the warm cur-

rent will, by improving the draught, cause the fire to ignite the sooner.

When the grate is entirely emptied, sweep it out clean with a hearth-brush; and once a week at least, wash it out with a wet cloth. Remove the portable iron hearth from underneath, and empty the ashes into an iron pan, or an old scuttle brought for the purpose.

To build the fire.—First put into the bottom a very slight layer of fresh hard coal from the scuttle, selecting pieces about half the size of an egg, or rather smaller; this will prevent the charcoal from falling through as it burns. Lay upon this flooring of anthracite, a large shovel-full of bright live coals from the kitchen fire. They should be selected with the tongs, (so as to be free from ashes,) and carried in an iron fire-pan with a lid, to prevent their spilling on the way. No house should be without these fire-pans.

Having put on the live coals or kindlers, place over them three or four good pieces of charcoal, laying their points or ends together, so as to form a sort of pyramid. At the sides and back of this charcoal put a few rather small pieces of anthracite; and when that has ignited, fill up the grate, placing hard coal in front and disposing of the cinders behind. Place the largest pieces of anthracite on the top, and heap it up as high as the back wall of the grate will allow. Afterwards, put on the blower, (taking care that it fits in closely at the bottom,) and let it remain till all the fuel in the grate is lighted, and till blazes issue from between the coals at the top.

Let the servant that makes the fire employ himself about the room or in its vicinity, till it is time to remove the blower, lest he should forget and leave it up too long; in which case it will become red-hot, and bend and warp, or perhaps break; also the intense heat will burn and bend the bars of the grate,

and exhaust the coal too soon. If red spots begin to appear on the blower, it should be taken down immediately. When on removing the blower, the mass of coal is found to have sunk in consequence of the charcoal burning down, some more large pieces of anthracite should be laid on the top. It may then be left to itself, till the usual hour for replenishing it; but the fire should not be permitted to sink below the second bar; whenever it does so, it begins to deaden. If an anthracite fire is allowed to get very low, it is extremely difficult to revive; and there is generally no other way than to empty the grate completely, and to kindle an entirely new fire, as in the morning.

In winter, an anthracite fire should be replenished at least every six hours; and if the weather is very cold, and the grate not large, it will require still more frequent attention. Generally, with a grate of good size it will be sufficient (the fire having been made up early in the morning) to clear out the ashes, and put on fresh coal about eleven o'clock; then at six in the afternoon. Whenever the fire is to be replenished, first put up the blower to screen the mantel-piece and surrounding furniture from the dust and ashes, and then rake underneath with the poker till all is cleared out but the live coals. Then, with the poker, work the cinders about over the holes of the upper hearth, to let the ashes fall through into the under one; and rake between all the bars, so as to let down the burning coals, and prevent hollows and large vacancies in the body of the fire. Next, take off the blower, and put on the fresh coal. If you have cinders, throw them on behind the hard coal, as they disfigure the fire when placed in front. In putting on fresh coal, slope it upwards from the top bar, so as to form a hill behind, against the back wall. If the grate and coal are both good, and the fire has not been allowed to get too low, you need

not, on replenishing it, put up the blower; as, after a while, it will burn very well without it: and by using the blower too often, or too long, you exhaust the coal, and diminish its heat.

Let the hearth be swept every time that the fire is touched. An ashy hearth is a slovenly and disagreeable object, giving an uncomfortable aspect to the whole room.

In keeping up a good coal fire, regularity is indispensable. Even if it does not *look* low, it should always be punctually replenished at the stated hours; and the servant should be made to understand, that it is his business to do so, without farther telling; otherwise, there is much chance of its being frequently neglected and forgotten. Except at the time for regularly replenishing it, there is rarely any necessity of touching an anthracite fire. Injudicious poking and stirring will put it out, instead of improving it.

To extinguish it completely at night, take the tongs, and lift off the largest and best coals, one at a time, and lay them in the hearth. Then rake up on each side, the live coals that remain in the body of the grate; so as to form a deep hollow in the middle, like a valley between two hills. By this last process, (which is best effected with the point of the shut tongs,) the most glowing fire will gradually blacken and die out in a quarter of an hour; and the grate will become quite cold; so that in the morning, it can be conveniently emptied, previous to building the new fire.

If you wish a good fire in your chamber very early in the morning, let it be extinguished in the above manner about seven in the evening. About ten, or when all the cinders are cold, let a servant clear out the grate completely, and build up the morning fire, as before directed; leaving the blower and the scuttle in the room. If the grate is good, and the draught as it should be, the whole of the fuel may be laid on at once, even

to piling on the fresh coal at the top. Some waste paper or shavings should be put in with the charcoal. At daylight, the occupant of the chamber can light the fire himself, by applying a bit of paper to the flame of the night-lamp, or with a lucifer match. Then, putting up the blower, he may return to bed, and remain there till the fire is in successful progress; which will be in a very short time; and on removing the blower, he will have a warm room for washing and dressing himself.

The practice that prevails in many families of never allowing their coal fires to be extinguished during the whole winter, is not a good one. If the object is to save charcoal, we think it will be found, on calculation, that the additional anthracite required to keep up the fire all night, will more than balance the expense of fresh kindling every morning; and besides a perpetual fire is almost perpetually dull and ashy. Also, the unremitting heat produces cock-roaches, and other disgusting insects; and in summer, if a coal-fire is kept up all night in the kitchen, it will add greatly to the general warmth of the house; making the chambers in the vicinity of the kitchen unwholesome and almost intolerable. Another, and very palpable objection is, that unless a coal-grate or stove is completely cleared out once a day, by removing every particle of cinders and ashes, and sweeping out the whole inside with a brush, no poking or raking that can be done, will prevent the fire from looking all day, choked and ashy at the bottom, and there will be very little glow even at the top, unless for a short time directly after the removal of the blower; and of course the fire will not throw out half as much heat as when burning clear and brightly all through.

Coal, to burn well in a grate, should not be smaller than an egg, or larger than a moderate-sized orange. A skilful fire-maker will fit in the large and small pieces, so as to consume

both to advantage. We have known this done by servants who took great pride in the excellence of their parlour fires; for instance, a coloured man, who always assorted his coal, and brought it up separately in two scuttles, reserving his finest pieces for the front of the fire, and calling them his *facers.*

Coal should not be thrown on from the scuttle. It is best to put on the pieces with the hand, or with the tongs. There are small iron tongs made for the purpose. There should be a coal-scuttle for every fire-place.

Use the cinders as you go along, and let every grate consume its own cinders, which may be freed from the ashes by working them about with the poker or tongs on the upper or perforated hearth. It will not then be necessary to carry them out to be sifted; and the servants will not then have a chance of throwing them away to avoid the trouble of sifting. In some families, however, where the servants can be depended on, it is the custom (and a very good one) to have the cinders taken into the yard and washed in an old bucket, pouring on water and then draining it off. This makes them look black, and causes them to burn better.

When the heat of an anthracite fire is too great, (for instance, late in the spring or early in the autumn,) it can be diminished without extinguishing, by taking the tongs or poker and pressing down hard the coals on the top; or by taking off a few of the largest pieces; or by throwing on, towards the back of the grate, a small quantity of the fine powdered coal-dust, commonly called slack. Many persons, to diminish the heat, have a thick paste of ashes and water prepared in the cellar, and spread with a shovel over the top of the grate-fire. It forms a crust, under which the fire will burn dimly all day.

In making a fire for the first time in the season, there is

mostly a difficulty from the coldness of the chimney. This may always be remedied, and the draught opened, by filling the grate with old newspapers or other waste paper, (as before mentioned,) and setting them on fire; or, if more convenient, you may make a blaze with a few handfuls of straw or shavings.

Anthracite fires, if managed *exactly* according to the preceding directions, will be found more comfortable, more economical, handsomer in appearance, and in every respect more satisfactory than if conducted in any other manner. This we know by experience.

When the practice is persisted in of keeping up the fire all night, the bottom should be raked and fresh coal put on the last thing before going to bed. Some persons have the scuttle left in the room, that they may replenish the grate at any time in the night. Early in the morning, it should be well raked with the poker, to clear out as much of the ashes as possible, and then filled up to the top with fresh coal. Afterwards put up the blower, and let it remain till all is well ignited. If, in the morning, the fire that has been burning all night is found very dull and low, it will be difficult to revive it without putting on some bits of charcoal or small wood, and letting them burn a while before the hard coal is added.

Never at any time put on fresh coal without first raking out the bottom of the grate and between the lower bars with the poker. You may, during the day, dispose of the ashes by raising the upper part of the iron hearth, and letting them fall down into the under part below. Then replace the upper or perforated hearth evenly, and sweep it clean.

Upon no occasion (whether the fire is of wood or coal) should the hearth be allowed to remain dirty or disfigured with ashes. It will give a slovenly and miserable look even to the most elegantly furnished apartment, while a clean, well-swept

hearth imparts an air of cleanness, neatness, and gentility to a room of very moderate pretensions. An ever-dirty hearth, and a grate always choked with cinders and ashes, may be taken as almost infallible evidence of bad housekeeping.

COAL STOVE FIRES.—To make a good new fire in a close coal stove, begin by completely clearing out the pan or place that holds the fuel, leaving no remains of cinders or ashes. Put at the bottom a slight layer of small fresh coal, and then a shovelful of clear, bright, glowing coals from the kitchen, seeing that there is no ashes among them. On these live coals you may lay three or four pieces of charcoal and some good cinders, and then fill up the pan or pot with fresh hard coal, heaping it on the top. The coal for a stove should be the egg or nut size. Shut the large door of the stove, (leaving the little one open,) and you will soon have a fine fire.

After a while it will sink, in consequence of the charcoal having burned down: then directly put some more hard coal on the top; and be careful that the fire never gets too low, lest it be found impossible to revive it without clearing out the whole, and building it entirely anew.

If you cannot obtain charcoal, you may kindle with pieces of dry wood split small, and laid on the hot coals with a handful of shavings or waste paper.

You may somewhat diminish the heat by closing the little door, and thereby lessening the strength of the draught; and you may lessen it still more (and indeed gradually extinguish the fire) by setting the large door wide open. You may, if expedient, put out the fire, almost immediately, by parting it on the top with the poker or tongs, so as to leave a deep hollow in the centre.

In a small room, it is well to surround three sides of a close

stove with one of the thick block-tin screens made for the purpose. It will prevent the heat from injuring the wall or the furniture.

A stove, as well as a grate, should be thoroughly cleared out at least once in twenty-four hours. What is called a perpetual fire, or such as many persons boast of continuing unextinguished all winter, is wasteful of coal, and is never so bright and strong as that which is entirely renewed every day, without any remains of the old fire. If you wish a fine fire early in the morning, let the stove be entirely emptied over-night, and the new fuel laid or arranged in the manner described, the whole being built at once, putting some shavings or waste paper with the charcoal. Then, with a match lighted at a night lamp, you may ignite it at dawn, or whenever you please; and you will have an excellent fire and a warm room to wash and dress in, while the water in the tin pan on the top will have gradually become hot enough to use for any needful purpose.

If, however, you prefer keeping up the fire all night, having raked the ashes well from the bottom, fill up with fresh coal before you go to bed, and have the scuttle at hand to replenish it, if you think proper. In the morning, rake it well out at the bottom, and add fresh coal. If you find the fire very low and dull, put on some charcoal, or chips, before filling it up with the anthracite.

Be very careful that the joints of the stove-pipe fit tightly. Should they happen to open or gape apart in the night, when there is fire in the stove, the vapour escaping from the coal may have the most deleterious effect (even to suffocation) on persons sleeping in a close chamber.

On such occasions, when life is not entirely extinct, and a physician cannot be procured immediately, animation may be restored by promptly resorting to the following remedies.

Open instantly the doors and windows, and allow the air to pass freely over the face of the patient; but keep his body covered with the bed-clothes, under which let his skin be rubbed hard, first with the hand, and then with warm cloths as soon as they can be procured. Make him swallow as soon as possible a half-tea-spoonful of cayenne pepper, mixed in a tea-cup of boiling water, and administered whenever it is cool enough to be taken without scalding the mouth. As soon as he can eat, he should have food seasoned with plenty of pepper and mustard. If he is made to inhale oxygen gas, he will recover the sooner.

The pipe of a coal-stove should be taken down about once a fortnight, for the purpose of clearing out the ashes that have been drawn up into it; and which, if allowed to remain, will impede the draught, and prevent the fire from burning well.

The coal for a close stove should be small. For a large stove, the egg coal; for a small one, the nut.

BITUMINOUS OR ENGLISH COAL.—Coal found in the western section of the United States, is generally bituminous; so also is that imported from England. It is much softer than the anthracite, emits more smoke, produces more dust and ashes, and the heat is far less intense, though the blaze is very bright. The grates used for burning it should be set open, with the whole space vacant from the bars upwards, instead of filling it up with fire brick, and leaving only a narrow slip or aperture, as for anthracite. To kindle the fire in the morning, having cleared out the grate, spread a few good cinders over the bottom; then bring some hot coals from the kitchen, and lay on them a few slips of pine wood: afterwards fill up the grate with fresh coal from the scuttle, and blow with a pair of bellows till the fire is well ignited.

Or you may kindle it without live coals, by applying to the pine sticks lighted brimstone matches.

A fire of bituminous coal must be replenished much more frequently than one of anthracite. When it looks dull and has burnt hollow, stir it underneath with the poker, and then have some fresh coal put on. If you wish to keep it burning slowly all night, throw on the top a sufficient quantity of slack or coal-powder from the cellar.

To extinguish it at night, take off the best coals, and then rake out all the rest with the poker. If necessary, throw on some water.

In English houses, the servant that kindles the kitchen fire is always provided with a tinder-box of tin, having on the lid a socket which holds a piece of candle. This lid is made to come off; and in the cavity of the box beneath, is kept a quantity of tinder made from rags; a flint, and a piece of steel with a handle to it; also a few sulphur matches. Before daylight in a winter morning, the fire-maker (having taken the tinder-box up stairs with her) strikes out with the flint and steel a few sparks, which, catching the tinder, enable her to ignite a match, by which she lights the candle; and with the candle she goes down and kindles the fire, by applying lighted matches to some little slips of wood, which she places at the bottom of the grate.

In this manner a fire of bituminous coal may be made, if wanted, at any time in the night.

COKE.—This is the state in which the coal used in manufacturing gas is left, after the bituminous matter has been extracted. It remains in large, light, porous, black lumps, and is a very convenient and economical fuel for spring and autumn, and for rooms where only a moderate heat is required. It has

less vapour than any other coal, (being not oppressive even to delicate lungs,) and can be ignited sooner; making a bright, glowing, and cheerful fire, so similar in appearance to that of anthracite, that few persons (unless they are told) can perceive any visible difference. Though excellent for spring and autumn, (as we know from experience,) and for the few chilly wet days that occasionally occur in summer, we do not recommend coke in those sections of the Union where the climate is severe: as to keep up a large steady coke-fire in extremely cold weather, all day and all the evening, will require the grate to be replenished with as much as it can hold six or seven times, at least: and still more frequently in a close stove. For the first early autumn or late spring fires, one grate full of coke will be sufficient for the day; or for the evening, (if made on at dusk,) heating the room so well at first, that it continues comfortable long after the fire has died out. In families where an open grate or range for coal, is used in the kitchen, coke has been found very good fuel to cook with in the summer, causing much less heat than anthracite in the lower part of the house; and it is so soon ignited in the morning, that its incapability of burning all night without replenishing, is little or no disadvantage.

In Philadelphia (where coke is very cheap) it can be obtained by application at the office of the Gas Company in the Franklin Institute, paying always in advance. It is well to order a cart-load at once, as the price for hauling from the gas-works is the same for ten bushels as for fifty.

To make a coke fire, let the grate be cleared completely, raking out all remains of the last fire, and sweeping it clean with a hearth brush. Then cover the bottom of the grate with a slight layer of small bits of coke, (cinders will do,) and place thereon a shovel full of bright, clear, live coals for

kindling. On these coals lay three or four pieces of charcoal, (a very little will suffice,) or a few pieces of dry kindling wood, split small. If you use wood instead of charcoal, it is well to add a few shavings or some waste-paper. Then *fill up the grate at once with coke*, and put up the blower, fitting it closely in at the bottom. In five minutes you may remove the blower, without any risk of the fire not igniting well; but if you leave it up eight or ten minutes, you will, on removing it, find the whole of the coke in a bright glow, and the room will be very warm immediately.

With coke, as with anthracite, (unless you *intend* it to die out,) you must take care not to let the fire get too low in the grate. In replenishing it, after filling up the grate with fresh coke, rake between the bars, and then put on the blower for a few moments, while you rake well at the bottom, till the ashes is thoroughly expelled: then empty the iron hearth into the ash-pan beneath, and remove the blower, as the fire will no longer require it.

To extinguish the fire, lift off with the tongs any large pieces of coke that may still be burning; lay them on the hearth, where they will die out immediately, and save them for cinders to burn next day. Next, with the tongs or poker beat down the mass of hot coals, and then part them in the centre, leaving a deep hollow down to the bottom of the grate; or, if they are but few, work and stir them about a little, and they will soon go out.

In winter, if you have both coke and anthracite, it is a good way to make the earliest or morning fire of coke, (as it ignites so soon,) and then, when it has burnt down below the upper bar, replenish with anthracite, continuing the hard coal during the day and evening.

On an iron footman or shelf, hooked on to the grate,

you may soon boil a tea-kettle or sauce-pan before a coke fire.

TO HEAT A BRICK OVEN.—Ovens should be heated with light dry wood. Chesnut is best; but if it cannot be procured, you may substitute pine. It must be split up small; not a stick being left thicker than your wrist. Faggots, or bundles of dry slender branches gathered up in the woods, are used for ovens when nothing else can be obtained. The oven wood should be all ready the evening before it is wanted for baking, that the oven may be heated early. In putting in the wood, place it near the mouth or door of the oven, (for there the draught is strongest,) and lay the sticks across each other in a square pile, as children do when they play at building houses. Put in sufficient oven wood at once; for instance, a large arm-full or more. The door of the oven must be left open all the time the fire is burning. Kindle the wood with some live coals and waste-paper, or shavings. After it has been burning well for about a quarter of an hour, with a long stick or pole push the fire farther back towards the centre of the oven, and stir and quicken it occasionally. When the fire is reduced entirely to a bed of coals, and when the coals look dull and whitish, as if dying out, remove them from the oven with a large shovel or scraper. Next, take a long stick, to one end of which is fastened a coarse wet cloth, (a wet mop is still better,) and with it wipe out the floor of the oven. Then let it rest for about five minutes. To try the heat, throw in a piece of paper; and if it burns instantly, the oven is too hot, and you must wait a little longer. A thermometer, held for a minute within the oven, is a good regulator; but, after all, experience is the best. The things to be baked should be quite ready by the time the oven is hot. You must have a peel, or long-han-

dled, broad, wooden shovel, to slip under them when you set them in or take them out, that the heat may not burn your hands. As soon as they are in, shut closely the door of the oven. Pies and large loaf-cakes (except gingerbread, which burns easily) require a hotter oven than bread. It is best to bake the bread by itself; for it may be injured by letting in the cold air, if you open the oven door to put in or take out the other things. Once only will be sufficient to look at the bread while it is baking. If the loaves contain a quarter of a peck of flour each, they will require two hours at least to bake. During that time, it will be only necessary to look at them once, (which should be at the end of the first hour,) and then turn them round, that they may bake evenly; otherwise those parts of them that are nearest to the fire-place at the side of the oven, will be done too much in proportion to the rest. It is best always to bake bread in iron pans, sprinkled with flour, or slightly buttered. When they are taken out of the oven, wrap each loaf in a clean, coarse, *wet* towel, and stand them up on end to cool gradually. This will prevent the crust from becoming too hard.

If you are baking little cakes or tarts, look in at them in ten minutes after they are put into the oven, to see if they are nearly done. A large plum-cake or fruit cake will require six or seven hours to bake; and it should not be taken out till the oven has grown quite cold. Indeed it will be the better for staying in all night, keeping the oven closed. If a fruit cake cools too fast after baking, it will become doughy and heavy. Keep it covered with a cloth till quite cold.

The floor of an oven is best of tile, it being smoother than brick.

CHIMNEYS ON FIRE.—When you have reason to suppose that a chimney is dirty, keep the fire low, as a large blaze

will be very likely to ignite the soot. Should it, nevertheless, take fire, you will be immediately apprized of it by the loud roaring noise, and the falling down of flakes of burning soot. If there is no water in the room, have a bucket-full brought immediately, so as to put out all the fire in the hearth; and while waiting for the water, throw on all the salt that may be at hand; or, what will be still better, a handful of flour of sulphur, as soon as you can obtain it. The sulphur will frequently extinguish even the fire in the chimney, if it has not yet become large. As long as it is burning, take care to keep all the doors and windows tightly shut, and hold up closely before the fire-place a blanket or some other woollen article, for instance, a table-cover or hearth-rug, so as to exclude the air.

If the roof is dry, let some persons go out at the trap-door, carrying with them buckets of water to pour all round, so as to prevent its catching from the sparks that issue from the chimney.

In Philadelphia, any person that allows his chimney to get on fire, is liable to a fine of five dollars; it being one of the regulations of the city, that all chimneys where wood is burnt shall be swept once a month.

ACCIDENTS FROM FIRE.—Do not allow yourself to contract the inexcusable habit of reading in bed at night. It never fails to injure the eyes; but there is a still greater evil attending it, the probability of your insensibly falling asleep, and the light catching the bed clothes, and consequently, endangering your own life, and perhaps setting the house on fire. The head of the family should see that no one of its members ever indulges in this senseless and sometimes fatal practice.

In escaping from a room on fire, creep or crawl along with

your face close to the ground, as near the floor the air is purest, and there is less danger of being suffocated with the smoke. Persons frequently are saved by letting themselves down from the window, by means of a knotted rope, or by sliding down a sheet secured at one of the upper corners.

Children may be saved from the flames of a burning house, by means of large, coarse woollen bags, with a strong rope attached to each: these bags should be kept constantly in the sleeping-rooms, and in case of fire, a child may be put into each, (leaving only a small breathing place open at the top,) and then lowered down from the window.

When a house is on fire, beds should be placed under the windows, to receive the persons who are compelled to save themselves by leaping out.

Children, in winter, should be dressed entirely in clothes of woollen or worsted, as these are less liable to catch fire and blaze, than linen or cotton. Even their aprons should be of worsted; for instance, bombazet or merino. Small children should never be left alone in a room in which there is fire; and their sleeping apartments should, on no account, have the doors locked. Every winter, we have at least one instance of a little child perishing horribly, by the mother leaving it alone, tied in a chair, and placed near the fire, while she is engaged in a distant part of the house, or perhaps gone out on some errand. This is a practice too dangerous for any circumstances to excuse. So is that of the parents going out in the evening, locking up the house, and leaving all the rest of the family in bed. Such parents, on coming home, may find their house on fire, and their children perishing in the flames.

If the dress of a female catches fire when she is alone, if she cannot extinguish it by squeezing it in her hands, let her immediately ring the bell violently, or knock on the floor; but,

if possible, avoid opening the door to run out, as admitting the air, will increase the flame. She should throw herself directly on the floor, and endeavour to smother the fire by wrapping the hearth-rug closely round her, or by tearing up a part of the carpet, if there is no woollen cloth at hand.

In some families a large piece of baize is kept in every room, for the purpose of extinguishing accidental fire; and the practice is a good one. In a chamber, a blanket can be immediately snatched from the bed, and used for this purpose. A man may smother out fire in the dress of a female, by taking off his cloth coat, and wrapping it round her.

Children should be early taught how to squeeze or press out a spark, when it happens to reach any part of their dress, and also that running out into the air will cause it to blaze immediately. They should also learn, that it is the nature of flame to ascend or run upwards.

The first application to a burn should be sweet oil, putting it on immediately, till other remedies can be prepared. Cotton should *never* be applied. It increases the pain and inflammation. For a slight burn or scald, some raw potato scraped fine, and tied on the place, (renewing it at intervals,) is an excellent remedy, and a very agreeable one to the sufferer.

It is extremely difficult to get a horse out of a stable that is on fire. It is said, that the best way is to accoutre him, as speedily as possible, in the harness or saddle he is accustomed to wearing, and when he feels it on him, he will think he ought to go; at the same time blindfolding him, by bandaging his eyes, or throwing a blanket, a coat, or something of the sort entirely over his head. Some years since one of the principal livery stables in Philadelphia took fire, and all the horses (we believe fifty in number) were saved by blindfolding them. Unless their eyes are covered, so that they cannot see

the fire, they will run into it in the wildness of their terror.

BURN SALVE.—Take equal quantities of Burgundy pitch, yellow bees-wax, and sweet oil; simmer them together over the fire till quite melted, stirring the mixture frequently. Put it into a salve box, and do not use it till cool. Spread some of it on a soft linen rag, and apply it to the burn, securing the rag with a string or bandage. By repeating the application, it will be found an excellent cure for a burn or scald; and it will be well to keep some of this salve always in the house.

TO EXTRACT A SPARK OF COAL FROM THE EYE.—In travelling on rail-roads, particles of cinder from the chimney of the locomotive frequently fly into the eyes of passengers, causing intolerable pain, and, if not very soon extracted, producing inflammation. A trifling spark may sometimes be expelled from the eye, by pulling down with your fingers the lower eyelid, and at the same moment blowing your nose very hard. If this does not succeed, at the first stopping-place procure a bristle from a sweeping-brush, and tie its two ends together with a thread, so as to form a loop. Then let some one who has a steady hand insert this loop under your eyelid, and pass it carefully all round the eye. The loop will catch the particle of cinder and bring it out. If not successful at the first attempt, persist in it, and it will, in almost all cases, eventually extract the spark.

Another way (but a less easy one) is, after wrapping the corner a soft cambric handkerchief round the head of a pin, to let some efficient person (a medical man, if one is at hand) insert it carefully beneath the eyelid, and with it sweep all round the inside of

the eye. This (repeating it, if necessary) will most probably bring out the bit of cinder.

An eye-stone (to be obtained at the druggist's) will also remove troublesome substances.

If the eye inflames afterwards, it will be well to have the lower part of the eyelid punctured on the inside with a lancet, so as to draw blood from it; and to have a small blister immediately applied behind the ear, for the purpose of exciting a counter-irritation. Also to take a dose of cooling medicine. It is best, however, to have recourse as soon as possible to a physician.

To avoid these painful and sometimes dangerous accidents, ladies should always travel with veils; holding them closely down over their faces, if they find the sparks from the locomotive likely to be troublesome.

FIRE-SCREENS.—Where there is a grate or an open stove, fire-screens are indispensable to comfort, and no room should be without one. The best are those with three slides. They are tall, upright frames of mahogany or other handsome wood, with heavy feet, moving on castors. The three compartments are square or rather oblong frames, covered with fluted or radiated silk. Two of these compartments are made to slide out from the sides of the principal frame, so as to add to the breadth of the screen when necessary: the third one slides upward to give it additional height. If the covers are of silk or damask, the colour should correspond with those of the curtains and other furniture.

The most usual parlour screens are upright frames of mahogany, standing (as all fire screens should) on heavy substantial feet, to prevent accidents from oversetting. The screen part, which extends about halfway down, is a square frame

covered with silk, fluted or radiated; and along its base is a shelf broad enough to hold a book or a few sewing implements.

Instead of silk, fire-screens for libraries and chambers may be covered with varnished maps, pictures, comic drawings or prints, riddles, conundrums, &c.

A plain, cheap fire-screen for a bed-room, nursery, or kitchen, may be made of common wood, (any carpenter will do it,) and you can furnish it yourself with a cover of green moreen, or any other stuff that is dark and durable. It must be a tall upright frame, about a yard and a half high and a yard in width, made exactly like a large towel-horse, with ends or knobs rising above the top bar. There should be another cross bar about halfway down, to strengthen the frame. The cover should be a double piece of stuff, made to slip over the frame, and of sufficient length to descend to the floor, sewed at the sides about halfway down; the remainder hemmed and left open, so as to form two large flaps, which can be fastened up at pleasure with strings of ribbon or worsted ferret, or with loops and buttons, when you wish the warmth of the fire to reach your limbs. Again; if, in sitting very near the grate, you desire to guard your dress from the danger of being discoloured by the heat, you can let down the two flaps, and have your whole person protected by it. When not wanted as a fire-screen, you may remove the cover, and use the frame as a clothes-horse for drying muslins and other small articles.

It is always best to stand the fire-screen in a sideway position. It can be so placed as to shelter you effectually from the heat, without being itself exposed to the injury it may sustain from standing with its full front in face of the fire.

Hand-screens should not be forgotten in furnishing a room. They should be large enough to shade the face completely, and

may be made very handsome by a young lady of good taste and well skilled in drawing. The usual foundation for such hand-screens is very thick pasteboard or very thin wood. The covers are of fine paper, ornamented with drawings, and pasted on very smoothly, the edge being finished with a border or binding of gold paper. We have seen beautiful fire-screens, having in the centre an excellent oval drawing in Indian ink, encircled with a wreath of flowers done in colours, which looked the brighter from being contrasted with the darkness of the centre-piece. There are very amusing hand-scrreens, covered with a variety of comic drawings, or with conundrums, &c., handsomely and legibly written. All paper screens should be coated with transparent varnish, otherwise they will soon become soiled and discoloured.

Large feather fans are good substitutes for hand-screens.

CHAIR-SCREENS.—To make a very good chair-screen, get a large sheet of the thick stiff pasteboard used by bookbinders and trunk-makers, (of whom it can be obtained,) and with a knife pare off the edges and trim it to the required size. It should ascend sufficiently above the back of the chair to screen the neck and shoulders of the sitter. Make a double case (like a pillow-case) of dark chintz or moreen, open at one end, to slip over the pasteboard. At each of the lower corners, sew a strong string of stout ribbon or worsted tape, and place two other strings about half a yard farther up, on the side edges or seams of the cover. When the cover is finished, slip it over the pasteboard, and sew it along the bottom edge, to keep the board from falling out. When ready for use tie it by the strings to the outside of the back of the chair. Three or four of these screens will be found very convenient in dining-rooms, to screen from the heat the backs of those persons who

sit on the side of the table next the fire. Also, they will save the chairs from being scorched and blistered.

You may have slighter chair-screens, by simply making cases of thick moreen, without pasteboard; leaving the lower end open to slip down over the chair-back.

LIGHTS, &c

LAMP OIL.—The best lamp oil is that which is clear and nearly colourless, like water. None but the winter-strained oil should be used in cold weather. Thick, dark-coloured oil burns badly, (particularly if it is old,) and there is no economy in trying to use it. Unless you require a great deal every night, it is well not to get more than two or three gallons at a time, as it spoils by keeping. Oil that has been kept several months will frequently not burn at all. When that is found to be the case, it is best to empty it all out, clean thoroughly the can or jug that has contained it, and re-fill it with good fresh oil.

There are large oil-vessels with cocks, and keys belonging to them.

CLEANING AN OIL-CAN.—Having thoroughly emptied it of the dregs of the oil, fasten a rag to the end of a stick, and with it scrub or wipe round the inside and bottom, till you have got out all the sediment. Next, wash out the can, by pouring in a lather of brown soap and warm water, rubbed about with a clean rag on the stick; and having rinsed it well with cold water, turn it up to drain.

Clean the outside of the tin with whiting wet with water, and rubbed bright with a rag. Then fill it with clear fresh oil.

ANOTHER WAY.—After emptying the oil-can, and removing the sediment from the bottom, as above, by means of a rag

fastened to a stick, fill the can with warm water, in which a large table-spoonful of pearl-ash has been melted. Put on the cover, and let it stand all night. Then rinse it out with two or three warm waters, and put it to drain. Then fill it anew.

If the inside of an oil-can is allowed to collect sediment without frequent cleaning out, it will spoil the fresh oil that is put in, and cause it to burn badly.

Always keep the oil-can on an old waiter, or something of the sort, to receive whatever grease may come from it

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ASTRAL LAMPS.—In buying astral lamps for the table, choose the shades of plain ground glass, as they give the clearest and steadiest light, and are best for the eyes, particularly when employed in reading, writing, or needlework. Lamp shades painted in bright colours are now considered in very bad taste, and are nearly exploded in genteel houses. The fashion of having the shades decorated with flowers or other devices, cut on the glass and left transparent, is also on the decline: and most fortunately, as it is a very bad one for lamps that are intended for useful rather than ornamental purposes; though it may do well enough for mantel-lamps and lustres. The transparent flowering breaks and distracts the light, and its scattered brightness glitters in the eyes, and is eventually very pernicious to them, though it may not seem so at first; also the irregularity with which it falls renders the light much less easy for reading or sewing than the soft, steady, uniform rays from a shade of plain ground glass. For lighting up pictures, flowered shades should on no account be used, as they will destroy the effect of the painting.

To buy table astral lamps of inferior size, is by no means advisable. They only give light in proportion to their magnitude; and when they are small and low, the effort of seeing by

them is so teazing to the optic nerve, that the eyes, however strong originally, seldom fail to become weak in consequence. It is also false economy, to diminish the light, by keeping the lamp low, for the purpose of saving a little oil; as many have discovered, when too late; after their eyes were irreparably injured by this foolish practice.

MANAGEMENT OF ASTRAL LAMPS.—Use none but the best oil, as that of inferior price and quality will be found more inconvenient than economical. Except in warm weather, the winter strained oil is the only sort that is fit for lamps, as it is not liable to chill; and when chilled, no oil will burn. It should look clear and limpid like water. Do not buy too much oil at once, as it frequently spoils by keeping, so as to become useless. For filling the lamps, have a covered tin pot or can with a long spout turned upwards at the point, lest it should drip after pouring. Keep a distinct oil-can for the parlour lamp. Choose firm light-woven wicks, fine in texture, and with even edges. Coarse, flimsy, loosely-woven wicks, absorb more oil than the flame will consume; and consequently, the cup or reservoir being too full of oil, the air-holes are choked, and the flame blazes out at the top of the glass chimney, so as to endanger its cracking. Keep the wicks in a place where they will be clean and dry; and always have in the house some extra lamp-glasses or chimneys, to be ready in case of accidents. They also should be perfectly dry.

No one should trim lamps with damp fingers.

It is well to have a small basket for the purpose of containing whatever is necessary for trimming the lamp. Across the top of the basket, (which should have side handles,) let there be fastened two tight strings of thick twine, to support the shade or globe of the lamp when you take it off. The lamp-

scissors should be very sharp, or it will be impossible to trim the wick properly.

A lamp that is nightly in use should be trimmed and replenished regularly every morning, otherwise there will be no certainty in its burning, and it will go out unexpectedly at any time in the evening, leaving the room in darkness. After you have removed the shade and the glass chimney, raise the wick by turning the screw towards the right hand, and cut off with the lamp-scissors, or nip off with your thumb and finger the edge of the wick that has been burning the night before; but do not trim it too closely, or you will find it difficult to light again. It is sufficient, barely to cut off the rim of the brown crust. When you find that the wick is reduced by burning, to only about an inch and a half in length, it is time to take it out and put in a new one. In winter, a new wick will be required once a week; in the short summer evenings, it will of course last longer. Always do the wick before the oil. Clean out every morning, the cup or candlestick part that catches the droppings. Wipe out with a clean soft cloth, (for instance, an old napkin, or old silk handkerchief,) the glass chimney, and the shade; and dust well their outsides, and also every part of the lamp. Then replace it on the table to be ready for evening.

When you light it, remove the shade and the chimney, and ignite the wick with a paper match, a supply of which should always be kept in some convenient place. They should be made of waste writing paper cut into long slips, and folded, and creased very hard. If of newspaper or any other that is not stiff enough, the flame will run along them so fast as to endanger your fingers. As soon as the wick is ignited all round. put on the chimney and the shade, turn the screw to the right, and raise the light *at once* to the height at which it is to

continue through the evening. The practice of keeping the wick low for a considerable time after it is lighted, is a bad one, as by doing so a crust forms round it which dims the light for the whole evening. Take care, however, not to raise the light so high as for the flame to blaze out at the top of the chimney, as that will certainly crack the glass, unless it is let down immediately by turning the screw to the left. When you wish to extinguish the lamp entirely, turn the screw to the left as far as it will go.

When you are about lighting an astral lamp, see that your fingers have no wet or damp on them.

Once a week the chimney and shade of the lamp should be washed out well with luke-warm soap-suds, then rinsed in clean water, and wiped and dried thoroughly.

The lamp should be taken to pieces, and undergo a complete cleaning once a month. To clean it: after it is all taken apart, empty the reservoir over the kitchen sink, throwing out whatever oil is in it. Have ready, in a pitcher, a pint of warm water, in which has been dissolved a large table-spoonful of pearl-ash. Pour this into the reservoir, and let it stand about three hours, shaking it round frequently. Then pour it out, and rinse the reservoir several times with clean warm water; for if any of the pearl-ash remains, it will form with the oil a sort of soap, and prevent its burning. Drain the reservoir thoroughly, by turning it upside down, and letting it stand a while on a plate. Take care that the pearl-ash touches no part of the *outside* of the lamp.

If the frame and stand of the lamp is plated, clean it but seldom, and then use powdered whiting of the finest kind or prepared chalk, made into a paste with whiskey, and rubbed on with a soft flannel. Then finish with a buckskin, and brush out the rough or embossed parts with a clean tooth-brush.

If the stand or frame of the lamp is of bronze, clean it by merely rubbing it well with a soft dry cloth. The same if it is gilt.

When every part has been thoroughly cleaned, replenish it with fresh oil and fresh wick, and put the lamp together.

When all your lamps (mantel, &c.) have been in use for company, they should next morning be emptied completely of oil and wick, and washed out with luke-warm pearl-ash and water. If the oil and wick are left in them, verdigrease will accumulate, which, when they are lighted again, will cause them to smoke instead of burn. The oil that is taken from these lamps should be put into a can and saved to use for the kitchen. On the day of your next company, (and not till then,) replenish them anew. Unless a lamp is used nightly, no oil and wick should be left in it, even for a single day.

ENTRY LAMPS.—Entry lamps should be trimmed every morning, and lighted as soon as the sun has set; as at that time the hall or entry is always so dark, that no one can find their way through it without difficulty. Where the drawing-room is up stairs, there should be a second lamp, to light the stair-case and the upper passage.

After the large entry lamp is extinguished, on the family going to bed, a small brass lamp should be kept burning all night, on a table in the passage, or landing-place of the lower stairs, that a light may always be at hand, in case of any person being taken suddenly ill.

In houses that stand somewhat back from the street, with a little garden in front, it is well (particularly when visiters are expected) to place a lamp on a shelf fixed for the purpose, in the fan-light over the front door. This will light the guests on their way from the gate to the door-step, and is a great con-

venience on a dark or wet night. Most of the best houses have permanent lamps at the foot of the door-steps.

Hall lamps of stained glass are very elegant, their colours throwing a beautiful tint on the walls and floor.

LAMP-RUGS.—These are small square rugs, to prevent the feet of the lamps from marking the table. The cheapest are made of oil-cloth, lined underneath with green baize, and bordered with a very thick worsted fringe, which may be bought, by the yard, at the trimming stores. The handsomest lamp-rugs are worked on canvas with crewels of different colours; the centre done in cross-stitch or queen-stitch, and the edge decorated with a standing border, or wreath of flowers ingeniously made of crewel. Some have a high close border all round, imitating velvet or plush. This is made by working the crewel over a mesh, or straight slip of wood, (like a ruler,) about an inch and a half broad, so as to form successive rows of long loops, with an interval of two or three threads of canvas between each row. When all is done, the loops are cut by running scissors through them; and then the surface is evenly sheared, so as to resemble very thick velvet. The needles used for this work should be large and blunt-pointed, like bodkins, and the crewel should be put into them three or four double, in very long needlefuls. Hearth-rugs worked all over in this velvet stitch, on *very* coarse canvas, are extremely rich and beautiful, and of the greatest durability.

In doing worsted work, you will find very convenient a receptacle for the needles, as you must have a separate needle for every shade of the crewel. A very simple contrivance for this purpose, is to take a gallicup, or something else that has a ridge round the top, and tie over it a bit of canvas. Keep this beside you to stick your needles in while at work.

CHAMBER LAMPS.—Small japanned lamps are the most convenient for carrying up and down stairs, and for lighting to bed. They should be regularly replenished every morning, by unscrewing the top and filling them up with oil, first adding a new wick, if necessary. The wick should be about a quarter of a yard in length; and unless the lamp is kept burning all the evening, it will not require renewing for three or four days. The wick is put in by drawing it through the socket, and should be pulled up at the top with a pin to a convenient height for lighting. The grocers sell it in balls.

Every evening before dusk, as many of these bed-lamps as may be wanted by the members of the family, should be ranged on a japanned waiter, with a brass lamp of larger size burning in the middle, and a few paper matches placed on one side. The waiter of lamps should be kept on a small table (or on shelves connected by a frame) at the first landing-place of the stairs, or in a recess or retired part of the hall or entry below. By this convenient arrangement, every person that wants a lamp can supply himself at once, without waiting to ring for a servant to bring one, and can light it conveniently without coming into the parlour for the purpose. Lighting a small one at an astral lamp requires more dexterity and more nerve than falls to the lot of many persons; as, when the match is inserted into the glass chimney, the flame runs up instantly to the hand, and there is danger of dropping it on the carpet, before it can be carried to the hearth. All this difficulty is obviated by keeping a lamp-table in a place convenient to the parlour, with a lamp always burning, by which to light the small ones whenever they are wanted.

The long or ball wick used for common lamps may be much improved by cutting it into pieces several yards long, steeping them in a cup of vinegar, then spreading them out to dry, and

when quite dry winding them on a card. The steeping in vinegar will cause the wick to give a clearer and better light, and when blown out it is extinguished immediately, leaving no smoke or disagreeable smell.

KITCHEN LAMPS—Should be of brass or block tin, with broad bottoms like chamber candlesticks. They also should be kept clean and replenished every day.

LANTERNS.—Every house should be provided with one or more lanterns to carry out of doors at night, or to take into a stable, barn, or any other place where an uncovered candle or lamp might be dangerous.

Lanterns with glass sides are so easily cracked that we do not recommend them. They are much better when glazed with horn, or perforated all over with small holes. If they have lamps in them, care should be taken to trim and replenish these lamps daily, that the lantern may always be ready if wanted at night. It is best to get a lantern with a socket at the bottom, so that either a lamp or a piece of candle can be placed in it, as may be most convenient. The piece of candle must not be very long, or it will heat the top of the lantern so as to burn the fingers of the person that carries it.

The small lamps used for placing in the sockets of lanterns are like those without bottoms or stands, that are made to place in broad kitchen candlesticks.

FLOATING TAPERS.—To burn all night in a chamber, no lights are so cheap and so convenient as floating tapers. In travelling, it may be found of great advantage to put in your trunk a small box of them, containing also the float, or

little apparatus of tin and cork, that supports them in the oil. When you stop for the night, ask for an old tea-cup or something of the sort filled with lamp-oil, on the top of which place the float with a taper on it. Set the light in the chimney, and if you are incommoded by its beams, faint as they are, it is easy to accustom yourself to sleep with a silk handkerchief or a broad ribbon tied over your eyes. In the morning remember to take the float out of the cup, wipe it, and return it to the taper-box, that you may have it ready for the next night. The little tin pliers or tweezers, that come in the box, are used for taking the tapers off the float.

The best floating tapers (as we have found) are those with wooden bottoms, and of the smallest size. They come in boxes with a London mark. The box contains a little pair of pliers, a float, and tapers enough to burn every night for several months: the cost is generally but twenty-five cents, and no light consumes so small a quantity of oil.

As it is not well to waste any thing, however cheap, we recommend, in families who find it necessary to economize in trifling expenses, that the wooden bottoms of the floating tapers shall not be thrown away in the morning after the light is extinguished. Let them be saved in an old box kept at hand for the purpose, and when a box full is thus collected, they can be used over again by furnishing them with fresh wicks, made as follows:

To renew floating tapers.—Having saved a sufficient quantity of old bottoms belonging to tapers that have been used, wipe them clean one by one, and spread them out on a sheet of coarse paper. Melt some white wax, and take some of the very finest or smallest white cotton cord, such as is scarcely thicker than a coarse thread. Having melted the wax, dip the cord into it while hot, so as to cover it completely with a coat-

ing of the liquid. Then dry it in the open air, and when quite dry and stiff, cut it into pieces of equal size about an inch in length, and put them through the holes of the old taper-bottoms, leaving a little bit beneath or on the under side to be turned up, and pressed hard against the wood with your finger, so as to stick fast and secure the wick from slipping out. Put the tapers into a box, and keep them for use.

NIGHT LAMPS.—There are a variety of lamps for burning all night in chambers; an excellent custom, which frequently prevents much inconvenience, particularly in cases of sudden illness. In every house it is well to have a lamp burning the whole night, in at least one of the rooms. Many persons are unwilling to sleep in a lighted room, thinking that the sight of the objects all around will disturb them, and that none of the shaded lamps sufficiently obscure the light. To obviate this objection, we know of no better contrivance than a floating taper placed in a cup of oil, and shut up in a small dark lantern; such as may be purchased at a tin-store for fifty or seventy-five cents. If there is a socket in the bottom of the lantern, it had best be taken out, that the oil-cup may set steadily on the floor. A little six-cent tin cup is the best thing to hold the oil; with which having filled it, place on the surface one of the cork-floats that come in the taper-boxes, and every night set a taper on the float.

After the taper is settled in the centre of the cork float, ignite it by holding a lighted paper-match to its side; place the cup of oil on the floor of the dark lantern, (which should set on the hearth,) and shut up the door. There will be a sufficient glimmering through the air holes at the top, just to show where it is, and if at any time in the night you should want a larger portion of light, you can open the door of the lantern or slide

up one of the tin shutters at the side. If you have occasion to light a candle or lamp from the floating taper, take the oil-cup out of the lantern and set it on a small plate or saucer kept on the hearth for the purpose, and apply a paper match to it. A supply of paper matches should be kept in every room.

In the morning blow out the taper, and let the oil-cup be put away on the plate, for if lifted in the lantern it may spill.

If there is no chimney in the room, and the weather will not permit a window-sash to be raised, the vapour of any night light will be unwholesome to sleepers—therefore set it outside of the room-door on an old waiter.

You may remove oil-grease from a hearth, by covering it immediately with thick hot ashes or with burning coals. When thus swept off, if the oil is not quite gone, spread some more hot ashes, or a little Wilmington clay.

VERY CHEAP FLOATING TAPERS.—From a ball of common lamp-wick unwind a yard or two, of which you must take three threads. Have ready a piece of wax about the size of a large walnut, either common bees-wax, or the ends of wax candles heated a little and squeezed together into a solid lump. Take a tin cup or a small sauce-pan filled with water that is boiling hot. Throw into it the lump of wax, and when it is melted and floats on the top of the water, dip in the wick, curling it about in the melted wax. When the wick is sufficiently coated, withdraw it, and hold it up to drain and congeal; then lay it on a plate. When quite cold, cut it, with scissors, into bits about three-quarters of an inch in length, (not larger, or they may smoke,) and put them away in a box.

For using these wicks you must have one of those large circular cork floats, that are covered all over the surface with tin to keep the cork from burning. They come in some of the

imported boxes of floating tapers. Put the wick through the small hole in the centre of the float, pressing or plastering the lower end against the under side of the cork, to prevent its slipping out through the bottom. Set this taper in a cup of the best oil, and it will burn well all night. Next night put a fresh wick into the float.

This will be found the most economical of night lamps.

CANDLES.—Candles improve by keeping for a few months; those made in winter are the best. The most economical as well as the most convenient plan, is to purchase them by the box, keeping them always in a cool dry place.

If wax candles become discoloured or soiled, they may be restored, by rubbing them over with a clean flannel, slightly dipped in spirits of wine.

Candles are sometimes troublesome to light. They will ignite instantly, if, when preparing them for the evening, you dip the top in spirits of wine, shortly before they are wanted.

Light them always with a match, and do not hold them to the fire, as that will cause the tops to melt and drip. Always hold the match to the side of the wick, and not over the top.

If you find them too small for the candlesticks, wrap neatly round the bottom end a small piece of white paper, not allowing the paper to appear above the socket. Cut the wicks at once to a convenient length for lighting, (nearly close,) for if the wick is too long at the top, it will be very difficult to ignite, and will also bend down, and set the candle to running.

Glass receivers for the droppings of candles are very convenient, as well as ornamental. These are to be had at the principal china stores, and those that are of cut-glass are extremely elegant. They have a hole, through which the candle is passed when they are placed on the socket of the candlestick

or branch; and projecting all round in the form of leaves or shells, they receive the droppings of the wax or spermaceti.

The pieces of candle that are left after burning an evening, should be laid in a tin box kept for the purpose, and used for bed-lights. Even if the pieces are tolerably long, they should not again be introduced as parlour lights, for in genteel families it is not customary to commence their evening with half-burnt candles.

TO MAKE COMMON MOULD CANDLES.—For this purpose, you will require a set of tin moulds, containing tubes for four or six candles; a strong straight stick about half a yard long, to go across the top; and six or eight wooden pegs. You must have also, a ball of clean cotton candle-wick; and a sufficient quantity of fresh raw mutton suet. Lamb fat must not be mixed with it, as it will cause the candles to run.

To prepare the wicks, cut the cotton into double lengths, somewhat longer than the tin moulds. With a bodkin or something of the sort, draw the wicks (double) through the moulds, leaving a loop at the top of each, and a piece coming out at the bottom. Run the stick through these loops at the top; and secure the wicks where they come out at the bottom of the moulds, by wrapping them tightly round the wooden pegs, so as to prevent the tallow from running out when it is poured in.

Cut up the suet; put it into a pot over the fire, and melt it thoroughly, skimming it well. Then strain it through a coarse cloth, into a mug with a spout, and pour it hot into the moulds, filling them completely. Set them out of doors for the candles to cool; or, what is still better, stand the moulds in a vessel of cold water; or put a little ice or snow round them if you are in haste to get them cold. Freezing will make them white. When you are certain that the tallow is quite cold and

hard, dip the moulds for a moment into warm water, to loosen the candles; and then, pulling them upwards by the cross stick at the top, draw them carefully out. If you draw them too soon, the wicks will come out and leave the tallow. Trim off the ends of the wicks at the bottom and top, and the candles will be fit for use next evening.

From a quarter of fine mutton, (including the leg and loin,) you may cut off sufficient fat or suet, to make four large mould candles. After they are made, (if the season is winter,) put them out of doors a night or two, that they may freeze white.

SMALL WAX CANDLES—Or bougies, for sealing letters, may be made in a manner similar to the above. You must procure from a tinner a set of very small moulds. The wicks should be of fine smooth cotton, and thinner than for large candles. The wax (either white or coloured) you can obtain from the druggists. Melt it thoroughly. As it is already refined, it requires no straining previous to pouring it into the moulds.

FINE HOME-MADE CANDLES.—For these the ingredients are in the following proportion:—Take ten ounces of fresh mutton fat or suet, a quarter of a pound of bleached white wax, a quarter of an ounce of camphor, and two ounces of alum. Cut or break up all these articles, and then melt them together; skimming them well. Have ready the wicks, (which should be previously soaked in lime-water and saltpetre, and then thoroughly dried,) fix them in the moulds, and pour in the melted liquid, proceeding as in the receipt for common mould candles.

Candles made in this manner of the above materials, are hard and durable, and will not run; burning also with a very clear light.

DIP CANDLES.—These may be made of the fresh suet or fat of either mutton or beef. Melt the tallow in an iron pot, and then strain it into a deep pan or crock. Cut the wicks into single lengths, tying the upper end of each over a stick, or strong straight rod. Then dip them all together repeatedly into the pan of hot tallow, letting them cool awhile between each dipping. More and more tallow will stick to them every time. You may shape them evenly by filling an iron spoon with the tallow, and pouring it on the candles wherever they seem to want it most. When they are sufficiently large and thick, place them out of doors to harden. By keeping them out all night in cold weather, they will become white by freezing.

RUSH LIGHTS.—Rush lights are much better than small dip candles, and in country places where the rushes grow, the expense of making them is almost nothing.

When the meadow rushes have attained their full substance, but are still green, cut them and bring them home Trim off both ends of the rush, and leave the prime part, which should be about a foot and a half long. Then take off all the green skin that surrounds the pith, leaving only about one-fifth in a perpendicular strip running all the way up from bottom to top of the rush; this strip is to hold the pith together all the way along.

Have ready some melted tallow, and pour it liquid into a tall crock, or something as high as the length of the rushes. Then stand up the rushes in the grease, and let them soak in it thoroughly. Afterwards carry the crock into the yard, take out the rushes, and stand them up to cool against the wall or round a large tree. If allowed to freeze, they will be the whiter.

Rush candles give a clear and pleasant light for a sick room.

FURNITURE, &c.

WALLS.—When the inside walls of a new house are to be painted, the plastering is hard-finished, as it is called, to prepare them for it; but the paint should not be put on for a year at least, (it would be better still to wait two years,) as before that time the plastering will not be in a state to receive it properly. Painting the walls of rooms has now become very customary in new houses, and though more expensive at first, has advantages over papering that have brought it greatly into use; being more durable, more easily cleaned when soiled, not loosening with the damp, and showing the furniture to greater advantage; particularly the curtains, mirrors, and pictures. The ceiling, of course, should be white; otherwise it will look low and gloomy, unless in a very splendid apartment, where it has been finely painted by an artist. With such a ceiling, it is usual to have the walls of the room painted in compartments, by the same hand. We have seen walls that were painted to imitate bas reliefs of white marble; the ceilings corresponding, and made to look as if coved or vaulted. Nothing can be in worse taste, than a painted ceiling with a papered wall, however expensive and elegant the paper.

The colour of the walls should, on no account, resemble that of the furniture, but should rather present a decided contrast. To give a good effect to a room, there should, as in a picture, be a proper and harmonious distribution of light and dark tints throughout all the objects; every one assisting to bring each

other out. If there is nothing in the room either very dark or very light, the aspect of the whole will be indistinct and confused. If the furniture is as light-coloured as the walls, the whole will look weak and insipid. If both walls and furniture are dark, the effect will be heavy and gloomy; and the rooms will light very badly at night.

If you have fine pictures, (oil-paintings,) they will be worth taking every means of showing to advantage. Therefore, as bright colours around them would overpower their tints, let the walls be one uniform shade of a quiet and sober colour, something like pale gray, or stone colour, or pale olive; but on no account any thing of a blue, red, green, or yellow tinge. On each side of all the principal pictures it is well to place a bracket supporting a lamp; thus doing justice to the work of the artist, and assisting at the same time to light the room. Where there are no pictures, or only engravings, the walls may be painted of a *very pale* pink or blossom colour, an extremely delicate light green or blue, or of any buff or yellowish tint that will not interfere with the gilding of the mirror frames, &c. Generally, however, the safest colour to set off the furniture is one of the various tints of gray, including light stone-colour and dove-colour. The curtains, &c., should always be darker than the walls; otherwise the effect will be dull and insipid, for want of contrast.

Light blue looks extremely well for an entry and stair-case.

In choosing wall-paper, avoid that which has a variety of colours or a large showy figure, as with such a paper no furniture whatever can appear to its best advantage. The wall, whether painted or papered, should never be so conspicuous as to interfere with the objects of which it forms the background. The most tasteful papers, and those which best set off the gilt frames, lamps, &c., are those whose simple and unobtrusive

figure is formed by different tints of the same colour, as shaded grays, &c. All wall-papers should be very light. For a bordering round the top, let the predominant colour correspond with that of the curtains. A deep rich bordering gives a very handsome finish to a papered wall.

Large figured papering makes a small room look still smaller. It is now much out of use

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CARPETS.—The carpets most used in America are the Saxony, Tournay, and Brussels, for the best apartments of handsomely furnished houses. Inferior to these are the Wilton, the Imperial, Kidderminster or Ingrain, Venetian, and Scotch; which last is the lowest in price, and worst in quality. Turkey carpets are now very rare. They are made square, all in one piece, and are extremely thick, heavy, and durable; but their colours and patterns have no beauty, and they accumulate much dust, and are so cumbrous as to be extremely difficult to shake.

Wilton carpets, though looking very handsomely when quite new, are less durable than any others; the surface, notwithstanding its rich and velvet-like appearance, wearing off almost immediately; every sweeping bringing away a portion of the wool. Persons who have had no experience of them can scarcely believe in how short a time a Wilton carpet or hearth-rug becomes thread-bare.

Venetian or striped carpets are rarely used, except for stairs and passages. They (as well as Imperial and Ingrain carpets) are made to be put down with either side outwards.

In buying a carpet, as in every thing else, those of best quality are cheapest in the end. As it is extremely desirable that they should look clean as long as possible, avoid buying a carpet that has any white in it. Even a very small portion of

white interspersed through the pattern, will in a short time give a dirty appearance to the whole; and certainly no carpet can be worse for use than one with a white *ground*. A carpet in which all the colours are light, never has a clean, bright effect, from the want of dark tints to contrast and set off the light ones. For a similar reason, carpets whose colours are all of what artists call middle tint, (neither dark nor light,) cannot fail to look dull and dingy, even when quite new. The caprices of fashion at times bring these ill-coloured carpets into vogue; but in apartments where elegance is desirable, they always have a bad effect. For a carpet to be really beautiful and in good taste, there should be, as in a picture, a judicious disposal of light and shadow, with a gradation of very bright and of very dark tints; some *almost* white, and others almost or quite black. The most truly chaste, rich, and elegant carpets are those where the pattern is formed by one colour only, but arranged in every variety of shade. For instance, we have seen a Brussels carpet entirely red; the pattern formed by shades or tints varying from the deepest crimson (almost a black) to the palest pink, almost a white. Also, one of green only, shaded from the darkest bottle-green, in some parts of the figure, to the lightest pea-green in others. Another, in which there was no colour but brown in all its various gradations, some of the shades being nearly black, others of a light buff. All these carpets had much the look of rich cut velvet. The curtains, sofas, &c., of course, were of corresponding colours, and the effect of the whole was noble and elegant.

Carpets that present a great variety of different and gaudy colours, are much less in demand than formerly. Two colours only, with the dark and light shades of each, will make a very handsome carpet. A *very light* blue ground, with the figure of shaded crimson or purple, looks extremely well; so does a

salmon-colour or buff ground, with a deep green figure; or a light yellow ground, with a shaded blue or purple figure. If you cannot obtain a hearth-rug that exactly corresponds with the carpet, get one entirely different; for a decided contrast looks better than a bad match. We have seen very handsome hearth-rugs with a rich, black, velvet-looking ground, and the figure of shaded blue, or of various tints of yellow and orange.

No carpet decidedly light-coloured throughout, has a good effect on the floor, or continues long to look clean.

To preserve expensive carpets, it is well to completely cover the floor beneath them with drugget, or with coarse matting, which is a much better plan than to spread a layer of straw between the floor and the carpet; the straw (besides the difficulty of spreading it perfectly smooth and even) accumulating much dust, that works up through the carpet. In buying a carpet, (having first measured the room, and calculated the exact quantity with the utmost accuracy,) it is well to get an additional yard or two to lay aside, that you may have it ready in case of transferring the carpet to a larger apartment, or for the purpose of repairing any part that may be worn out or accidentally burnt.

In fitting a carpet round the hearth, (unless there is bordering,) do not cut the piece entirely out, but slit it down at each side, and having herring-boned the edges to prevent their ravelling, turn the flaps or slips inwards, underneath the carpet. Or you may turn it over, and tack it down, so as to be outside of the carpet, and under the hearth-rug. In making the carpet, the selvage edges must be held together (the figure *exactly* matching) so as barely to meet, but not to lie over each other. It should be sewed on the wrong side, with the strong coloured thread that is made for the purpose; taking up both edges at

the same time, but not so as to form a ridge. Each stitch must be taken behind or at the back of the last; passing the needle backwards and forwards, so as to point it alternately, first *from* your chest, and then *towards* it; and taking care not to hold one side of the selvage lower than the other, and not to draw your thread *too* tightly. If properly done, the seams will tread down perfectly flat. If you find, as you proceed, that you have puckered any part of the seam, pick it out, and do it better; as the slightest incorrectness in matching the pattern will disfigure the whole carpet.

When the seams are completed, bind the edge all round with regular carpet-binding.

A carpet-fork (to be obtained at the hardware stores) is an article of almost indispensable convenience for putting down carpets. It is to be stuck by a strong hand into the extremities of the carpet, after it is laid on the floor, so as to stretch it to the utmost, and make it fit tightly and evenly all over; while another person pulls it straight and smooths it. The tack-nails must not be too small, or they will fail in securing the carpet firmly. It is well to have ready a sufficient number of little bits of soft buckskin or kid leather, to stick on each tack, close under the head, which may otherwise fray or injure the carpet.

An extra breadth, tacked down in front of the sofa, will assist greatly in saving that part of the carpet from wearing out; and by taking care to match the figure exactly, it can be so fixed as to escape notice.

In an eating-room, the carpet should be protected from crumbs and grease-droppings by a large woollen cloth kept for the purpose, and spread under the table and the chairs that surround it; this cloth to be taken up after every meal, and shaken out of doors; or else swept off carefully as it lies. It will also require occasional washing. A crumb-cloth may be of drugget,

finished round the edge with carpet-binding; of thick green baize; or very strong, stout brown linen.

Have always a regular tack-box, for the purpose of containing new tacks, and receiving those that come out of the carpets when they are taken up. Your hammer should of course have a claw or cleft for getting out nails. Take care to leave no loose tacks lying about the floor; as, if accidentally trodden on, they may cause great injury to the foot.

In putting away carpets for the summer, after they have been well shaken and beaten, fold them up, and lay among the folds a large quantity of shreds of tobacco, interspersed with bits of camphor. Wrapping them up closely in linen sheets or table-cloths, will prove an additional security against the moths. The linen should be pinned or sewed tightly round them.

To prevent the back of a sofa or a piano from rubbing against the wall, and defacing it with marks, prepare two narrow slats of heavy wood, about a foot long, and in thickness and breadth three or four inches. Cover them with carpeting of the same as that on the floor, and set them between the wash-board and the back feet of the sofa, which will thus be imperceptibly kept off from the wall.

A large, heavy, square foot-cushion of coarse linen, stuffed hard and firmly with hair, or with upholsterers' moss, and covered with carpeting, is a very usual and excellent accompaniment to a rocking-chair. These cushions must be made so compact and substantial, that they cannot be moved unless intentionally. If lightly and loosely stuffed, (as you will generally find those that are offered for sale ready-made,) they will be continually shoving from under your feet, and kicking about the room. It is well always to bespeak them yourself, and have them made to order. There is no foot-stool so comfortable and convenient as these heavy carpet-cushions, parti-

cularly for chambers, sitting-rooms, and libraries. In handsomely furnished parlours or drawing-rooms, the foot-stools are generally of mahogany, and covered with the same material as the sofas, &c.; but they should always be heavy, so as not easily to overset.

A large brick, covered with a piece of carpeting sewed smoothly all over it, is a simple but good contrivance for placing against the door to keep it open when necessary.

BED-ROOM CARPETS.—The carpet on a chamber will last and look well much longer if there are extra pieces to lay round the bed, taking them up and shaking them every day. In front of the washing-stand, and some distance beneath, it is well to have a breadth of oil-cloth nailed down upon the carpet, which will thus be saved from much injury by the splashing of water in emptying pitchers and basins.

The custom of carpeting chambers all over in summer, though very general in American houses, is not a good one. It seems to add to the heat of the room, is very uncomfortable to the feet when the shoes and stockings are off, and causes an accumulation of dust which seldom fails to produce insects, and is in every respect a great sacrifice of convenience to show. Also, the carpet of course will not last half as long if in use all the year. In England, though the summers are much cooler than ours, the chamber floors, when not covered with matting or oil-cloth, have in the warm season no other carpets than three small ones that surround the bed, and are removed every morning before the bed is made. These bed-side carpets come in sets, are frequently very elegant, and are manufactured expressly for the purpose, each having a border and middle-figure. We could wish they were universally introduced into America,

nothing being more easy to sweep and wash than the board floor, from which they can be removed in a minute.

In families that are unwilling to go to the expense of matting for their chambers in summer, we recommend that the carpet shall nevertheless be taken up and put away before the warm season commences; substituting for the above-mentioned regular bed-side carpets, three pieces of carpeting finished with worsted binding.

STAIR-CARPETS.—Having the stairs painted white (a custom now greatly in use) will save much trouble in scrubbing them. When painted, all they require is to be washed down occasionally with a flannel and cold water. The white paint on each side adds much to the effect of a handsome coloured stair-carpet. Observing the pains that are taken by many persons to prevent their wearing out, one might suppose that a stair-carpet was of all articles of furniture the most costly. Some are guarded by a covering of brown linen, which almost immediately becomes soiled, and after washing looks fit only to be cut up into kitchen towels. Others are covered all the way up the middle with a strip of drugget, (which is rather better;) and others are disfigured by slips of oil-cloth nailed along the ledge of every step. All recourse to these unsightly methods of saving a stair-carpet may be avoided, by simply purchasing at the beginning a yard and a half or two yards more of the carpeting than is actually required by the measure of your stairs. In putting down the carpet, let this additional yard be folded smoothly under, either at the head or the foot of the stairs, or partly at both. Whenever the stair-carpet is taken up to be shaken and beaten, (which ought to be at least once a fortnight, as the dust accumulating underneath grinds and wears it out,) the position of the extra quantity at the end

should be changed. By this means, the same part of the carpeting will not be all the time wearing against the stairs; and what was last upon the ledge, will be now against the flat part.

We *know* that by this easy plan of buying at the beginning a small extra quantity, a *good* stair-carpet has been made to last ten years, without looking in the least amiss, and without the expense, trouble, and disfigurement of any covering or guard whatever.

For a long or lofty staircase, it is best to get two additional yards of the carpeting.

An entry or hall carpet will last much longer, for having a large mat at every door that opens into it.

Immediately within the street door, the vestibule (if not of marble) should be covered with oil-cloth. Also, oil-cloth at the back door, and at the head of the kitchen stairs.

A stair-carpet should never be swept down with a long broom, but always with a short-handled brush, and a tin dust pan held closely under each step of the stairs as you proceed; sweeping carefully the corners and between the bannisters, which should afterwards be wiped and rubbed with a cloth. If they are mahogany, they should occasionally be cleaned and polished in the same manner as mahogany furniture.

After a stair-carpet is taken up to be beaten and shaken, the staircase should be swept very clean, preparatory to scrubbing: unless it is painted, and then, as before mentioned, it need only be washed down.

TO SWEEP CARPETS.—Previous to sweeping a carpet, pick up whatever shreds or clippings may be lying about, as it will be found easier to remove them at once, than to be pushing them from place to place, all over the room, while you are sweeping it. Then sprinkle the carpet with some damp tea-

leaves, which should always be saved for that purpose, by putting them into a jar, as soon as the tea-pot is emptied. The tea-leaves absorb the dust, and cause the carpet to look cleaner and brighter. Then go over the carpet with a corn broom briskly and lightly; for hard heavy sweeping, will wear off the surface of the wool. Having first swept one half, remove all the chairs, &c., to that part of the room, and then go over the remainder; carefully sweeping under the sofas and other fixtures. When you have reached the door that opens into the entry, have ready there, a tin dust-pan with a short-handled brush; collect in it all the sweepings of the carpet, and carry them away at once, to be thrown into the dust-hole.

Drawing-room carpets of the finest and most costly description, should be swept with a hair broom. For a very rich carpet on a small apartment, a clean hearth-brush may be used.

BEATING A CARPET.—When a carpet is taken up to be beaten, let it be carried out by two men into a large open place, (a green, for instance,) and well shaken. Then suspend it, wrong side out, on a stout line between two trees; or spread it over a fence. It should then be beaten very hard, by two or four men, (according to its size,) each person having a pliable stick or rattan, the end being strongly tied round with cloth so as to form a sort of knob, which, by blunting the sharpness of the blows, will prevent the carpet from being frayed, and the seams from splitting. After it has been well beaten on the wrong side, let it rest a while, till all the dust has blown away; and then turn it on the right side, and give it a thorough beating. When no more dust issues from it, lay the carpet on the green, fold it conveniently, and carry it back to the house.

Before it is laid down again, examine it all over, and darn or mend any parts that may need it; using for the purpose,

carpet-yarn of the respective colours that compose the figure; a needle-full of each as it may be required. Also, if any of the binding is loose, see to repair it.

While the carpet is getting beaten, the floor of the room should be swept and scrubbed.

A carpet in constant use will require beating four times, if down the whole year.

A half-worn carpet may be made to last longer, by ripping it apart, and transposing the breadths; so as to make those that look thin and threadbare, go to that part of the room where they will be least observed. Or the best part may be taken out, and made into a carpet for a smaller room.

TO WASH A CARPET.—Having first removed the grease-spots, by the repeated application of Wilmington clay, scraped to a powder, and made into a paste with a little water, and having taken out the stains with hartshorn diluted with water, take up the carpet, (saving all the tacks, by putting them into a box,) and have it carried to an open place, to be well shaken and beaten thoroughly with rattans, so as to get out the dust. Then let the floor of the room be swept and scrubbed. When the floor is dry, bring back the carpet, and nail it down again, stretching it well with a carpet-fork. Afterwards, let it be well scrubbed all over, a little at a time, with a long scrubbing brush, soap, and cold water in which has been mixed a tea-cup full or more of ox-gall, to preserve the colours. Then wash off the suds with plain cold water, and finish with a drying cloth, with which it must be made as dry as possible. Afterwards, raise the window sashes, lock the door, and do not let the room be used till the carpet is quite dry.

An ingrain, imperial, or Brussels carpet washed in this manner, will look very much like a new one. A Wilton carpet,

or any one in which the pile or wool is chiefly on the surface, cannot be scrubbed, or it will rub off, leaving the texture thread-bare.

Those parts of the carpet that are most soiled may be at any time scrubbed with a small hand-brush, when it is not considered necessary to undertake a general washing of the whole; always adding a little gall to the water to preserve the colours.

OIL-CLOTHS OR PAINTED CARPETS.—In buying an oil-cloth for a floor, (and there is nothing so good for the hall or vestibule of a house,) endeavour to obtain one that was manufactured several years before; as the longer it has been made previous to use, the better it will wear, from the paint becoming hard and durable. We have seen an English oil-cloth that, not having been put down till five years after it was imported, looked fresh and new, though it had been ten years in constant use on an entry floor. An oil-cloth that has been made within the year is scarcely worth buying, as the paint will be defaced in a very little time, it requiring a long while to season.

An oil-cloth should never be scrubbed with a brush; but, after being first swept, it should be cleaned by washing with a large soft cloth and lukewarm or cold water. On no account use soap, or take water that is *hot;* as either of them will certainly bring off the paint. When it has dried, you may sponge it over with milk, which will brighten and preserve the colours; and then wipe it with a soft dry cloth.

For a kitchen floor that is not painted, there is no better covering than a coarse, stout, plain oil-cloth, unfigured, or all of one colour; for instance, dark red, blue, brown, olive, or ochre yellow. These common oil-cloths are almost universal in the English kitchens and laundries. They save the trouble

of scrubbing the floor, it being only necessary to wash them off with a wet cloth; and as they are impervious to damp, or to cold from open cracks between the boards, they make the kitchen as dry and warm as it could be rendered by a woollen carpet; and they have the advantage of collecting and retaining no dust or grease. It is surprising that these common oil-cloths have not been more generally introduced into American kitchens.

STRAW MATTING.—In buying matting for a summer covering to the floors of your best apartments, do not get that which is checkered or figured with two colours. The effect is never good, and it gives a common and ungenteel appearance to the rooms. If figured matting is used at all, it should only be in the inferior parts of the house. Thin, low-priced matting should also be avoided, as it cuts in streaks, and wears out so soon that it will be found in the end more expensive than that of the best quality. In fitting it to the floor, do not allow it to encroach on any part of the hearth; as that will preclude the convenience of your having a fire, should the weather be unexpectedly cold after the matting is put down, or before it is taken up for the season. In the middle and eastern sections of America, it is best not to put down the matting, and arrange the rooms for summer, before the middle of June; and it should be taken up and replaced with the carpets before the middle of September; certainly previous to the cold rains which we always expect about that season. If you have occasion for a fire while the matting is still down, lay the rug before the hearth.

Straw matting should be washed but seldom, as much dampness is injurious to it. When it is necessary, however, to clean a floor mat, do it by washing with a large coarse cloth dipped in salt and water; and as you proceed, wiping it dry with an-

other coarse cloth. The salt will prevent the matting from turning yellow.

If, in putting down a floor mat, you have occasion to join it across, ravel about an inch at the end of each breadth, and tie or knot the lengthway threads two together. Then, turning all these knotted threads underneath, lay one edge over the other of the pieces to be joined, and tack them down to the floor with a row of very small tacks; each tack having a little bit of buckskin on it, to prevent the head of the nail from injuring or wearing out the mat. This ravelling the ends of the breadths, and knotting and turning under their threads, obviates the inconvenience of a thick conspicuous ridge if the edge of the matting is folded under in its full substance.

Worsted binding is generally used for matting; but as this is sometimes destroyed by moths, it is safer to secure the edge of the mat with the sufficiently durable binding of coloured linen or thick cotton broad tape, to be had of all colours at the carpet stores.

Straw matting is not advisable for a stair-case. It wears out very soon against the ledges of the steps, and is, besides, too slippery to be safe for those that go up and down, particularly if they have to carry articles that may be broken. Oil-cloth is also too slippery.

For a stair-case there is no better covering (at all seasons) than a good carpet. If the principal stair-case has been painted all over white, and the others dark gray, no covering will be needed in the summer season, at which time it is expected that all the furniture then in use shall be as light and as little inconvenient as possible.

RAG CARPETS.—Though we highly disapprove of putting rag carpets on kitchen floors, in consequence of the dirt

and grease with which they soon become saturated, they may be advantageously used in an ironing-room; a servants' sitting-room; as bed-side carpets for domestics; or for other purposes in families where much economy is necessary. They are made of old cloth; for instance, of coats, pantaloons, &c., that can no longer be worn. After it has been well brushed and beaten, rip the cloth apart, and with very large scissors cut it into straight, even strips, about two inches wide, laying them in a basket as you proceed. Then with coarse, strong, brown thread sew together the ends of all the strips, and wind them into large balls. You may add strips of old carpeting, green baize, or red flannel. When you have collected a sufficient quantity, send them to the weaver and have them woven into a carpet, which, though certainly far from handsome, will be thick, strong, and durable.

Rag rugs are sometimes made entirely of old ingrain carpeting.

PICTURES.—In purchasing specimens of the fine arts, select only such as are good. A small and excellent collection is of far more intrinsic value, and evinces better taste than a large number of bad, or even tolerable pictures, that, instead of ornamenting your walls, and adding interest to your apartments, only degrade and disfigure them.

Do not mix engravings and oil-paintings on the walls of the same room. Drawings in crayons and in water-colours may, however, be placed with prints. Take care to hang none of them so high as to be seen to disadvantage. Those that are small should be placed quite low, and judiciously interspersed among the larger ones. Each of the largest and finest oil-pictures ought to be lighted by a pair of lamps, placed on brackets, one at each side.

To prevent the necessity of driving nails into the wall, it is now very usual, in handsome apartments, to have a brass rod fixed all round the cornice, just below the ceiling; and to this rod, are fastened long ribbons, (all of the same colour,) to which the pictures are suspended, with a handsome bow at each ring. Even where there is not a brass rod, it is better to hang the pictures by long ribbons, from brass-headed nails or hooks, driven at the height of the cornice, than to have nail-marks dispersed all over the walls.

For halls and libraries, maps on rollers are more appropriate than pictures.

In getting engravings framed, see that the glass is as clear as possible; for a greenish or reddish tinge will cause the print to look badly. The effect of an engraving is greatly improved, by leaving round it a large margin of the white paper.

To brighten the glass, rub it with a buckskin and whiting, made a little damp; and then wipe it with a silk handkerchief. On no account wash it, or the water will get in beneath, and stain the engraving.

When an oil-painting is soiled, smoked, or in any way defaced, (also when it wants varnishing,) it is best to send it to a regular picture-cleaner; as an inexperienced person may do it irreparable injury; and few of the receipts for those purposes are to be depended on.

If an oil picture is hung over a mantel-piece, the canvas is liable to wrinkle with the heat.

To keep clean the gilding of picture-frames, dust them with a soft feather-brush; or go lightly over them with a loose bit of the inside of wadding, or of carded cotton.

When much soiled, the best remedy is to send them to be gilt anew; as the usual receipts for cleaning gilt frames will be found, on trial, rather injurious than beneficial.

CURTAINS.—Unless the chairs, sofas, &c., are covered with satin-hair, the curtains should, of course, always correspond with them in colour, if not in material. Also with the carpet. As we have before observed, the colour of the curtains should contrast that of the walls, always being darker and entirely different. With regard to the fringe, lace, or bordering of the curtains, if the colours do not harmonize or contrast agreeably, and according to the dictates of good taste, the effect will be bad, no matter how rich or expensive the materials. For instance, two dark colours or two light ones should not go together. Scarlet curtains trimmed with blue or yellow do not look well; but bright scarlet has a good effect with dark green or black. A rich, deep crimson contrasts finely with an extremely light and beautiful blue; or with a golden yellow. Curtains of a full blue, may be trimmed with black, dark brown, orange, or bright yellow. Light blue curtains look extremely well with purple trimmings, or with rich brown. Brown curtains appear to advantage trimmed with light blue or pink. Dark grey or slate-colour may also be trimmed with very pale pink or blue. For green curtains, light lilac trimming looks well; also golden yellow. Curtains of buff, orange colour, or bright yellow, may be trimmed with purple, brown, black, deep crimson, or light blue. Curtains of a rich purple, trimmed with orange, or golden yellow, have a magnificent effect. A very light blue trimming also assimilates well with purple.

In handsomely furnished houses, the most usual materials for curtains, are silk and worsted damask, figured satin, and merino cloth; always with shades or inside draperies of muslin, which should be taken down and washed several times during the season. Chintz curtains are now seldom seen in America, except for bed-rooms.

It is not a good custom to keep the curtains up during the summer, as it fades them, and covers them with dust; besides

which, they seem to increase the heat of the rooms, and impede the free entrance of the air. Venetian and linen blinds are the best shades for windows in summer time.

TO CLEAN CURTAINS.—This should always be done before they are put away for the summer. Having taken down the curtains, and shaken them well, brush them with a small long-haired brush, so as to get off all the dust, particularly from between the gathers, pleats, or flutings. To do this conveniently, the different parts of the curtains should be separated. Prepare a sufficient quantity of good wheat bran; put it into a large pan, and place it before the fire to dry; stirring it frequently with your hands while drying. Afterwards, if the curtains are of silk, mix with the bran an ounce or more of finely powdered indigo blue. Having provided several pieces of clean soft flannel, spread the curtains (a piece at a time) on a large table, and sprinkle them with the bran, a handful at a time. Next, take a bit of the flannel, and with it rub the bran round and round on the curtains, letting it rest a while, before you brush it off. As you proceed, take clean bran and a fresh piece of flannel, and continue till you have gone sufficiently over the curtains, which by this process will be much brightened and improved in appearance. Then fold them lightly and smoothly; and if they are of merino, worsted damask, or cloth, lay among them numerous bits of camphor to preserve them from moths, and pin or sew them up closely in old linen sheets or table-cloths. Then put them away in a chest or closet.

If glazed chintz curtains are cleaned regularly in this manner, when they are taken down towards the close of spring, they will not require washing for several years.

Ottomans and sofas, whether covered with cloth, damask, or

chintz, will look much the better for being cleaned occasionally with bran and flannel.

VENETIAN BLINDS.—As they are intended for convenience rather than for ornament, it is not necessary that Venetian blinds should, like curtains, have a conspicuous effect in the room. On the contrary, it is better that their colour should as nearly as possible match that of the wall. *Green* Venetian blinds are getting out of favour, as that colour fades very soon, spots with wet, and shows the dust too plainly. Venetian blinds should every day be dusted with a small brush or a turkey wing, and wiped with a soft dry cloth.

LINEN WINDOW BLINDS.—These blinds, as they soften the glare of the sun without excluding the light, are extremely useful in sitting-rooms and libraries. It is best to have them of *fine white* linen: if coarse, the light that comes through them will not be clear, the thick, uneven threads disturbing or confusing it. Brown holland blinds darken the room too much. You can procure linen wide enough to make each blind without a seam. They should be sufficiently long to reach from the top of the window to the bottom, a little below the sill; and it is well to make them full large at first, as they will shrink in washing. They are furnished with pulleys, tassels, &c., and are fitted up by the upholsterers. Care must be taken that the little wheels or pivots over which the cord is made to run, are not grooved too shallow, as that defect will cause the cords to slip off so continually as to render them nearly useless.

PAPER BLINDS.—These very cheap blinds are made of wall-paper lined with thick domestic muslin, and bound with

worsted ferret. They are useful in common bed-rooms, for attics, and for kitchens. Being double, they darken the room as much as can be desired, when let down entirely. They look best made of plain, unfigured wall-paper; and should be pasted smoothly on the muslin lining, both being cut so as to fit the window from the top to the sill. When quite dry, bind them all round, and sew into the bottom of each a roller made of an old brush-handle or something of the sort, cut off to the proper length. Nail to the middle of the window frame, over the top of each blind, a long double string of worsted ferret, so as to fall or hang down on both the outside and inside. By tying or untying this string, you can fasten up or let down the blind to any height that is convenient.

SHORT BLINDS.—These are very useful in obviating the inconvenience of being seen by persons passing the windows, or of being exposed to the view of opposite neighbours. Short Venetian blinds, opening in the middle, though the most expensive, are the best and most lasting. Those of worsted stuff are seldom used but for office-windows. For sitting-rooms, chambers, &c., the blinds generally in use are of white muslin. Those of plain unfigured Swiss or Scotch muslin look much the best, but are more easily seen through than when the muslin is striped or cross-barred; if the latter, let the cross-bars be small and close. Large cross-bars give muslin a very ungenteel look for all purposes, even for window blinds. Two yards of six-quarter or ell-wide muslin will generally be sufficient for a pair of blinds. They should reach to the top of the lower sash, and descend to the window sill. Hem the bottom of each blind, and make a case in the top, through which run a tape, (securing it by a few stitches in the middle,) and leaving long

ends of tape to wrap tightly round the nails which fasten the blind on each side to the window frame.

There should be two sets of blinds, as they will frequently require washing. It is well always to starch them a little.

MAHOGANY FURNITURE.—The handsomest and best mahogany is generally used for furniture that is *not* carved. As the beauty of the wood shows to no advantage in carving, that of the best quality is reserved for plain furniture. If not well-seasoned, new mahogany will warp and crack, particularly if kept in a warm room. It is best always to buy it from a cabinet-maker of established reputation. New furniture that is offered for sale considerably *under* the usual price is, in most cases, found to be a bad bargain. Furniture made in the winter, and brought immediately from a cold ware-room into a warm apartment, is very liable to crack. It is well to place your principal table so that the grain of the wood shall be *across* the fire-place rather than lengthways or with the end of the grain towards the heat. Observing this precaution has prevented many a table from cracking. If possible, it is always best to have your new furniture made in the spring, that it may have several months for seasoning, before the commencement of fires.

If a mahogany table becomes very much defaced by scratches, hackings, or scorchings, let it go to a cabinet-maker's to be planed and polished. It will then look as well as new.

Tables, &c., with marble tops, though the most costly at first, will be found, perhaps, cheapest in the end. They are easily kept clean, by merely wiping them every day with a soft cloth, and washing them once a week with cold water, soap, and a flannel; they require no cloth to cover them, and there is no danger of their splitting or warping with the heat.

ROSE-WOOD.—This is the wood of the amyris, a small West Indian tree. Its colour is not red, but of a dark rich brown, and it is now much used for veneering handsome furniture. Chairs, sofas, &c., of rosewood, should not be covered with a dark-coloured material. Sky-blue, orange-colour, or bright green harmonize extremely well with it.

To keep rose-wood furniture in good order, it should be rubbed gently *every day* with a clean soft cloth, and this will be sufficient. Preparations of wax, oil, &c., cannot be applied without injuring its appearance.

CURLED MAPLE.—This is a very pretty wood, is easily kept in order, and never changes colour. It is extremely suitable for chambers, libraries, and for dining-room chairs. It is seldom used for drawing-room furniture, being considered too light, and not sufficiently rich. For a sofa, or for chairs with stuffed bottoms, maple should always be contrasted with a very dark colour, (for instance, black, brown, purple, or deep crimson,) its effect being bad with light blue, green, yellow, &c.

Curled maple furniture requires no other cleaning than rubbing with a dry cloth.

BLACK WALNUT WOOD.—This is now much in use for furniture, and looks extremely well when not opposed to a very dark colour. Where the wood is black walnut, the sofas, cushions, &c., look best of sky-blue, grass-green, scarlet, rose crimson, or bright brown. None of these colours, however, should be *too* light, or the contrast will be too great. Dark brown, dark crimson, dark green, or purple, have a very gloomy and heavy effect when united with black walnut.

Clean it as you would mahogany.

ROCKING-CHAIRS.—The practice of swaying backwards and forwards in a parlour rocking-chair, is considered obsolete in genteel society; and justly so; as it is a most ungraceful recreation, particularly for a lady, (to say nothing of its tendency to cause dizziness in the head,) and very annoying to spectators, who may happen to be a little nervous. Rocking-chairs are now only used for the purpose of reclining in with ease and convenience, to which the rockers add greatly, as by their means, the chair can be tilted and kept stationary in any position that is desired, provided always there is a footstool or heavy cushion in front, to rest the feet on; and without such an accompaniment, no chair of this description can be completely comfortable.

Parlour rocking-chairs are best of mahogany and black satin hair, no other covering keeping clean so long, and being so cool in summer. Those that are covered with cloth, worsted damask, or cut velvet, will be found uncomfortably rough, and also too warm.

For common chambers, rocking-chairs of curled maple and cane net-work are very good, being light, cool, and cheap. In winter, or for invalids, they may be improved in comfort, by furnishing them with cushions for the bottom, the back, and the two arms; the cushions made of coarse linen, stuffed with feathers or hair, covered with chintz, and tied on with strings.

FLOWER-STANDS.—There is a very pretty flower-stand called a *jardinière*. It is made in the form of a small mahogany table, with a top like a dinner tray. Into this tray fits a painted block-tin pan of the same size, with a movable wire cover of trellis-work, the net large and open. This pan is filled with wet sand, and the trellis-work cover is then laid on. Take your flowers (the stalks cut all of a length) and stick

them firmly down through the wire netting into the sand beneath. The flowers should be tastefully arranged, with the largest in the centre, and the smallest round the edges; and there must be a sufficient quantity of them to form a mass or close bed. Or you may have the central flowers taller than the others, which should gradually diminish in height all around them, till the small ones near the edge are but just above the rim of the frame. Arranged in this manner, they will look like a bank of flowers.

The jardinière has a loose extra top of mahogany, which fits in, and converts it into a complete table when not in use for flowers.

In forming bouquets or nosegays, always put the largest, fullest, and most substantial flowers in the centre, (for instance, roses, dahlias, camellias, &c.,) and those that are smallest, lightest, and most branchy, on the outside.

Flowers may be placed very handsomely in green baskets filled with wet sand.

SCRAP-JARS.—It is a great convenience to keep standing on the floor, in a corner of the room, a very large jar, for the purpose of receiving bits of waste paper or clippings, which there may be no immediate way to get rid of. If of china, one of these jars will add a handsome ornament to the parlour. For a library (where they are particularly useful) you may get from a grocer, a very large raisin-jar of unglazed earthen, and have it painted all over in oil, so as to imitate china, afterwards varnishing it. For a chamber, or a common sitting-room, we have seen these earthen jars decorated all over with flowers, &c., cut out of furniture chintz, pasted on securely, and afterwards coated with varnish. If done with taste, they look extremely well. From the form of these jars, and being small

at the mouth, their contents are not observed, unless purposely looked into, and they will be found excellent receptacles for refuse paper, &c., particularly in summer, when there is no fire to consume these scraps.

CLIPPING BAGS.—In a room where any sewing is done, a clipping bag will be found very useful to hang in a convenient place, for the purpose of receiving shreds, shapings, &c., of the articles cut out and sewed there. The very smallest bits and scraps of linen, cotton, or silk (even ravellings) are useful to the paper-makers; and nothing that is useful should be burnt or destroyed. If all the females of our country made a principle of saving in this manner the whole of their shreds and clippings, and also all their rags, there would be less necessity for importing rags from Europe: which is constantly done to a very large amount, in consequence of the scanty supply to be obtained in America.

A clipping bag may be made very handsome and ornamental; in which case it should always be put away in a closet while the room is being swept. When this bag is full, let it be emptied into the large general rag-bag which should be kept in every house. Though the price given for a pound of rags is but a few cents, still even that is something, and will at least buy some needles, or pins, or a cotton-spool; and if a lady chooses, she can give the money to the servant who conveys the rags to the rag-man.

TO CLEAN VARNISHED MAHOGANY FURNITURE.—Take rotten-stone very finely powdered, sift it through book-muslin, and mix it with sweet oil. Then, with a clean, soft, linen or cotton cloth, rub it very hard on the mahogany. Next take a clean cloth, dip it in wheat flour, and

with it rub off the rotten-stone. Afterwards dust off the flour with a clean silk handkerchief. The furniture will be found to look beautifully. It is only necessary to clean it in this manner about once in three or four months; but it should every day be dusted with a soft cotton cloth.

TO CLEAN UNVARNISHED MAHOGANY TABLES.—Wipe the table all over with a clean damp cloth. Then take a thin, broad, flat furniture cork, and rub it hard on all the white spots or other stains. Next take a brush with a little bees-wax on it, and rub the table very hard, going according to the grain of the mahogany. Afterwards rub off the wax with a flannel cloth, and finish with a soft cotton cloth.

Have a basket or a large coarse bag to contain all that is necessary for the mahogany rubbing: brush, cork, bees-wax, cloths, &c. Before using it warm the wax a little.

TO POLISH DINING-TABLES.—Take cold-drawn linseed oil, and rub it on for a long time with a very soft cloth. This is the best way to prevent dining-tables from being marked by the hot dishes.

WAX POLISH.—Melt bees-wax in spirits of turpentine, with a very small proportion of rosin. When it is entirely dissolved, dip in a sponge and wash the mahogany lightly over with it. Immediately afterwards, rub it off with a clean soft cloth. For the carved work, spread on the mixture with a small soft brush, and rub it off with another brush a very little harder.

TABLE MIXTURE.—Mix well together two ounces of spirits of turpentine. four table-spoonfuls of sweet oil, and one

quart of milk. Put it into bottles, and cork it closely. When large tables are unusually soiled and stained, (for instance, after a dinner or supper party,) shake up the mixture, pour some of it into a saucer, dip into it a clean sponge, and rub your table all over with it quickly and evenly. Then dry it with a clean flannel, and afterwards rub it hard with a clean soft cloth.

SOFAS AND MAHOGANY CHAIRS.—With your hand beat the dust out of the backs, bottoms, and cushions. Then with a painter's bristle brush, that has never been in paint, brush over all the mahogany, to get the dust out of the carving. This should be done every day in rooms that are continually in use. When it is necessary to give the chairs, &c., a greater cleaning, use (if the mahogany is varnished) sweet oil, rubbed on with a flannel, and finished off with a silk handkerchief; or, what is still better, finely powdered and sifted rotten-stone, mixed with sweet oil. If the mahogany is *not* varnished, have ready two ounces or more of bees-wax, scraped down and put into a jar with as much spirits of turpentine as will cover it. This must stand till the wax is entirely dissolved. Put a little on a flannel, or on a bit of green baize, rub it on the chairs, and polish them with a brush.

In buying or bespeaking a sofa, see that the seat is not too high and narrow, that the stuffing of the back does not project too far forward, and that the arms are not too low; with these defects any sofa will be uncomfortable.

Chairs whose backs incline forward are extremely inconvenient, as they allow little more than their edge to the sitter, who is also obliged to keep bolt upright, and remain stiffly in the same position.

TO CLEAN ALABASTER.—Make a mixture in the proportion of two ounces of aqua-fortis to a pint of cold rain or river water, which ought first to be filtered, as it is important that the water used for this purpose should be perfectly clear. Dip a clean brush in this liquid, and wash the alabaster with it for five minutes or more. There should be a brush small enough to go into the most minute parts. Then rinse it with cold clear water, and set it in the sun for two or three hours to dry.

The aqua-fortis will make the alabaster very white; and, being so much diluted, will do it no injury. Soap should never be used for alabaster, as it will greatly discolour it.

Alabaster ornaments ought to be cleaned in the above manner, previous to covering them up for the summer. If kept always uncovered, they will require cleaning with aqua-fortis and water twice a year, spring and autumn

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WHITE MARBLE.—White marble door-steps should be washed every morning (except in freezing weather) with cold water and soap. This is the custom in Philadelphia. Grease may be removed from them, by rubbing on some fine marble-dust (procured from the marble-cutters) mixed into a paste with cold water, and put on with a brush; repeating the process, till the grease disappears.

Marble tables may also be washed with cold water and soap.

The white marble used for vases, busts, and very elegant mantel-pieces or tables, being of the finest quality, and highly polished, cannot be washed with soap and water without injury. The best way to keep it clean and bright is, by rubbing it daily with a soft dry cloth, or a clean silk handkerchief. Stains and grease-spots may be extracted from it by rubbing them well with salt of sorrel, salt of tartar, or magnesia finely powdered.

Let the powder remain two or three hours on the spot; then wipe it off, and renew it till the mark disappears.

COLOURED MARBLE.—Black, gray, or variegated marble may be made very clean, by rubbing on it with a brush a paste compound of a jill of ox-gall, a jill of strong soap-suds, and half a jill of turpentine, all mixed together and thickened with finely powdered pipe-clay. You should have a second brush, small enough to go into the fluting, &c. Having applied this paste to the marble, let it remain undisturbed for two days. Then wipe it off; and if you do not find the marble perfectly bright and clean, repeat the mixture a second or a third time, and it will certainly succeed by repetition.

Grease-spots (even those of lamp-oil) may be removed from a marble hearth, by covering the place thickly with scraped Wilmington clay, wiping it off, and renewing it every two or three hours.

Grease may also be taken out, by rubbing the stone with a mixture of pearl-ash, lime, and water, made into a paste or mortar; leaving it on several hours; then wiping it off, and repeating it.

Iron stains may be removed from marble, by wetting the spots with oil of vitriol, or with lemon-juice; or with oxalic acid diluted in spirits of wine, and after a quarter of an hour, rubbing them dry with a soft linen cloth. The same applications will take out other stains from marble.

The general appearance of a gray marble hearth will be greatly brightened and improved, by rubbing it occasionally with a flannel wet with linseed oil. The oil must be rubbed in very hard, so as not to come off and grease any thing that may afterwards touch it. Next day go over it with a clean dry cloth.

STONE HEARTHS.—Hearths of free-stone or of brown sand-stone, should first be washed clean in hot soap-suds, and then rubbed with a paste or mortar, made of the powder or dust of the same stone, (to be obtained at the stone-cutter's,) mixed with a little water. Leave it to dry on, and then brush it off.

A kitchen hearth-stone may occasionally be rubbed all over very hard with lamp-oil; next day washing it well with soap and warm water.

BRICK HEARTHS.—Brick hearths should be painted either red or black; or with the back part black, and the front part red. They will require new painting *at least* twice a year.

If not painted, it is best to keep the hearth clean by daily washing; as both the redding and blacking mixtures sometimes used for hearths are troublesome from their liability to rub off, and from their too frequently requiring a renewal.

CLEANING SILVER.—The articles necessary for this purpose should be kept by themselves in a basket or box. You will want clean flannels, sponges, buckskins, old silk handkerchiefs, and plate-brushes of two or three different sizes; among which, one resembling a soft tooth-brush will be found useful for the minute parts of the chasing, and to rub between the prongs of the forks. None of the brushes should be hard, lest they scratch the plate. Silver that is in daily use should be cleaned once a week, (for instance, every Thursday,) but plated-ware not so often, as the plating will wear off if rubbed too frequently; a brush should never be used to it.

Both silver and plated-ware should be washed with a sponge and warm soap-suds, every day after using, and wiped dry with a clean soft towel. Always before you give them their regular cleaning with powder, see that they have been washed perfectly

free from grease or any like impurity; otherwise they cannot be made to look bright and well when finished.

The most common method of cleaning silver, is with pulverized whiting and whisky: or with spirits of wine, which is better. The whiting must be made as fine as possible; for if there are any coarse or rough particles among it, they will scratch the silver. You may powder it very finely, either by pounding it in a mortar, or by tying it up in a clean rag, laying it down on the hearth, and beating it with a hammer; after which, spread it thinly over a large plate, and place it before the fire to dry. Then sift it through a piece of coarse book-muslin or leno. Mix the whiting into a paste or cream, with whisky or spirits of wine; and by dipping a flannel or sponge into it, coat the silver all over with the mixture; after which, lay all the articles in the sun to dry; or place them on an old japanned waiter, before the fire, but not very near it. The paste must become so dry on the articles, that you may dust it off them like flour, with a soft cloth. Afterwards, with the smallest brush, rub between the prongs of the forks, and go over all the minute or delicate parts of the silver. The plain or unornamented parts are best rubbed with flannel, as they show the most trifling scratches. Next, polish with a buckskin or a shammy leather; and finish with a soft silk handkerchief.

The above mode of cleaning (if done weekly) will be sufficient for silver that is in common use, and will keep it always bright. Its appearance may be improved, and a look of newness given to it, by employing occasionally (but not very often) the reddish powder called plate-rouge, as a substitute for whiting and whisky. This powder is to be obtained from the druggists, and should be used in very small quantities. After the silver has been well washed in warm soap-suds and dried perfectly, rub on a little of the rouge with a soft buckskin,

using a brush for the crevices. Let it rest about ten minutes; then wipe it all off with a soft rag, and polish with a clean buckskin; finishing with a silk handkerchief.

When silver has become much tarnished, spotted, or discoloured, it may be restored by the following process. Having dissolved two tea-spoonfuls of powdered alum in a quart of moderately strong lye, stir in a jill of soft soap, and remove the scum or dross that may rise to the surface. After washing the silver in hot water, take a sponge and cover every article all over with this mixture. Let the things rest about a quarter of an hour, frequently turning them. Next wash them off in warm soap-suds, and wipe them dry with a soft cloth. Afterwards brighten them with rouge-powder, or with whiting and spirits of wine.

Another, and a very excellent way of cleaning silver, is with what is called *prepared chalk*, which is rather better than whiting, and requires no sifting. Mix together in a tin pan, prepared chalk and spirits of wine, till they are as thick as cream. Rub it on the silver with a soft flannel, and then rub it off with a buckskin. Take a small brush for the chasing or embossed work, and finish with a very soft cloth and a silk handkerchief.

Another way, and which is said to preserve the polish better than any of the usual modes of cleaning silver, is, after it has been washed with hot water, to go over it with a paste made of fine hartshorn powder (well sifted) and spirits of turpentine, rubbed on with a leather and not wiped off till it has dried. Then polish with a clean buckskin; and set the plate in the sun and air to dispel the smell of the turpentine.

Chests, or closets constructed for the purpose of containing plate, should be placed in the dryest part of the house, and lined all through with green baize or other woollen cloth. It is well to have them of iron, and made fire proof. Plate

baskets should also be lined throughout with green baize. If silver is kept in a damp place, it is liable to tarnish and spot continually.

TO REMOVE MEDICINE STAINS FROM SILVER SPOONS.—Silver spoons frequently become discoloured by using them in taking medicine. These stains (even that of muriate of iron) may be removed by rubbing the spoon with a rag dipped in sulphuric acid, and afterwards washing it off in soap-sups, and then cleaning the spoon in the usual manner.

A FINE PLATE MIXTURE.—Take one pound of the best whiting, or of prepared chalk, and rub it to a fine powder. Then sift it. Mix together four ounces of spirits of turpentine: two ounces of spirits of wine: one ounce of spirits of camphor, and half an ounce of spirits of hartshorn. Then add the whiting gradually to the liquid, stirring in a little at a time, and mixing the whole thoroughly till it is of the consistence of cream: put it into a very close vessel, (a large bottle, or a white jar,) and cork it tightly, tying down a leather over the cork. To use the mixture, pour out a sufficient portion into a bowl or pan, and with a soft clean sponge cover the silver with it so as to give it a coat like white-wash. Set the silver aside for ten minutes or more till the paste has dried into a powder. Then brush it off, and polish first with a buckskin, then with a silk handkerchief.

It will be found very convenient to keep this mixture always in the house. It makes the plate look beautifully new.

ANOTHER PLATE MIXTURE.—Pulverize an ounce of lump camphor, mix it with fifty drops of sweet oil, and dissolve it in a pint of whisky. Put it into a bottle and keep

it very closely corked. When you wish to use it, mix with it a sufficiency of powdered whiting or prepared chalk to make a thin paste, and coat the silver all over with it. After it is dried on, brush it off, and polish with a buckskin and silk handkerchief; using a small brush for the cavities and chasings.

TO OBTAIN VERY FINE WHITING.—Pour water on it. Then after a while, pour off the water from the whiting that has settled at the bottom, and replace it with more water. Let it settle for a time, and then again pour off the water from the top. By repeating this process several times, you will obtain a whiting that, after it has been spread out to dry in the sun, will be as fine as flour. Put it away for use in a closely covered box.

CLEANING PLATED WARE.—Plated ware must not be cleaned as frequently as silver, lest the plating should wear off. If not greasy, it will be sufficient, after using, to wip eit with a soft cloth. If greasy, wash it in a small tub of strong hot soap-suds; taking out each article quickly, and wiping it immediately with a soft linen cloth; using a clean flannel to dry it thoroughly, and finishing with a silk handkerchief. Once a fortnight it may be cleaned by covering it with prepared chalk finely powdered, and made into a paste with sweet oil. When the mixture has dried on, wash it off with a sponge dipped in spirits of wine or whisky. Then rub the article dry with a soft flannel, and finish with a silk handkerchief. It is best to use no brush for plated ware, and to give it less rubbing than if it were silver. With careful cleaning the best plated ware will last a long time.

SILVER AND PLATED CANDLESTICKS.—To remove wax or spermaceti from silver or plated candlesticks, pour on them a little warm (not boiling) water, and when it has melted the grease, wipe it off with a flannel. To loosen the grease by scraping with a knife will scratch the silver. Then wash the candlesticks well with a sponge dipped in warm soap-suds, taking care not to wet the green baize that is cemented under the bottom, lest the moisture should loosen it. Wash the candlesticks one at a time, and wipe each one dry before you wash another. Then clean them with fine whiting or prepared chalk and whisky, in the usual manner, or with whiting and sweet oil.

Plated candlesticks should be cleaned but seldom with any sort of powder, and never with a brush. Their utmost rubbing should be with a soft flannel. But every morning let the wax or spermaceti be melted off with warm water, and then wipe them clean with a soft cloth.

GERMAN SILVER.—Forks of this composition are much in use; and when very good it has a resemblance to genuine silver, and is equally durable. It is by no means costly, and when properly taken care of, and kept bright, it looks very well. After using, it should be put immediately into hot water, washed well, and wiped dry with a soft cloth. Once a week let it be washed in soap-suds, and then cleaned with very fine whiting or prepared chalk, mixed with whisky or spirits of wine, so as to make a paste, which should afterwards be brushed off. Should this metal become discoloured or spotted by vinegar or other acids, wash it first, and then clean it with sweet oil and powdered rotten-stone.

Spoons of German silver are useful for many common purposes, particularly when making sweetmeats, &c.

BRITANNIA METAL.—Powder, as fine as possible, half a pound of lump whiting, and sift it well. Then mix with it a wine-glass of sweet oil, and a table-spoonful of soft soap, or a bit of yellow soap melted in a little water. Add to this mixture sufficient rum, whisky, or spirits of wine to make it the consistence of thick cream. Dip into it a soft sponge or a flannel, and rub it quickly and evenly on the article; wipe it off with an old linen or cotton cloth, and polish it by rubbing with a buckskin.

Britannia metal is frequently manufactured with so large a portion of copper as to render the use of the article extremely unwholesome. Tea and coffee-pots of this metal have been known to give the liquid contained in them so strong a taste and smell of copper, as to render the drinking it almost equal to swallowing poison. When an article of Britannia metal is found to contain too much copper, the use of it should be immediately given up, as no process whatever can render it otherwise than deleterious.

The safest, and in every respect the most pleasant tea-pots, are those of china. Wedgwood ware is very apt, after a while, to acquire a disagreeable taste.

BLOCK TIN DISH COVERS, &c.—Having washed the block tin articles quite clean in warm water, rub the inside with soft rags moistened with fine wet whiting. Then take a soft linen cloth, and go over the outside with a little sweet oil. Next rub it all over with fine whiting, powdered and sifted, and put on dry. Afterwards finish with a clean dry cloth. Block tin dish covers cleaned in this way with oil and whiting, will preserve their polish, and continue to look new, provided that they are always wiped dry as soon as they are brought

from table, and no steam or other damp is allowed to remain on them.

Common articles of block tin, such as kettles, sauce-pans, &c., may be cleaned with whiting and water only. You may clean pewter in the same manner.

COMMON TINS.—Throw some wood-ashes into a wash-kettle, pour on water till it is two-thirds full, and then let it boil. Or make a strong lye. Dip in the tins when it is boiling hot; and, if they are very dirty, leave them in about ten minutes. Take them out, and cover them with a mixture of soft soap and the very finest sand. This must be rubbed on with a coarse tow-cloth. Then rinse them in a tub of cold water, and set them in the sun to drain and dry. When dry, finish by rubbing them well with a clean woollen cloth or flannel. They will look very nice and bright.

You may clean pewter in the same manner.

CLEANING JAPANNED WAITERS, URNS, &c.—Rub on with a sponge a little white soap and some luke-warm water, and wash the waiter or urn quite clean. Never use hot water, as it will cause the japan to scale off. Having wiped it dry, sprinkle a little flour over it; let it rest a while, and then rub it with a soft dry cloth, and finish with a silk handkerchief. If there are white heat marks on the waiters, they will be difficult to remove. But you may try rubbing them with a flannel dipped in sweet oil, and afterwards in spirits of wine.

Waiters and other articles of *papier maché*, should be washed with a sponge and cold water without soap, dredged with flour while damp, and after a while wiped off, and then polished with a silk handkerchief.

TO CLEAN JAPANNED CANDLE-STICKS, &c.—Pour on water just warm enough to melt the grease, for if scalding hot it will injure the japan. Next wipe them well with a soft cloth; sprinkle them with flour from the dredging box: let them rest a while, and then wipe them off with a clean cloth.

Japanned urns, waiters, &c., should be cleaned with a sponge and cold water, finishing with a soft dry cloth. So also should India lacquered articles.

TO CLEAN DECANTERS, &c.—Place a funnel in the mouth of the decanter, and pour through it some small shot, or some raw *un-pared* potato cut into little square bits, or some pounded egg-shells. Have ready in a small tub, a strong suds of white soap and cold water, which will be the better for having a little pearl-ash dissolved in it: or a few drops of muriatic acid mixed with the water will greatly improve the polish of the glass. Dip out some of the suds, pour it into the decanter (through the funnel) and shake it about with the shot, or cut potato, from five to ten minutes, till you see all the impurities disappear from the inside of the glass. Then empty it out, put in some more suds, and wash round the inside with a bit of sponge tied on the end of a stick. It is well to have a regular glass-stick, which should be more than a foot in length, with a flat knob at the end on which to fasten a sponge or a soft rag. After having washed the decanters in the above manner, rinse them out twice with clear cold water. Next put them into the tub of clean soap-suds, and wash them well on the outside with a glass-brush, (a brush with a broad handle and short bristles,) and afterwards rinse the outside in clean water. Dry the inside with a bit of soft rag fixed to the end of your glass-stick, and wipe the outside with a soft towel, finishing with a silk handkerchief, or a shammy leather, or a

soft buckskin; rubbing well into all the cavities, if the glass is cut.

Wine-glasses and tumblers should be washed in the same manner with cold soap-suds and a glass-brush, finishing them as above.

Common glasses that are in daily use, may be washed simply with cold water; drained, wiped, and then finished with a fine dry towel.

Glass cloths should be of fine quality, that there may be as little lint as possible.

For cruets from the castors, it will be necessary to have the water warm: but not *hot*, as glasses break when hot water is poured into them. After the cruets are emptied of their contents for the purpose of washing, fill them, as far as the neck, with warm water; shake them, and let them stand a while to soak. Then proceed as directed for decanters.

Boiling water should never be poured suddenly into glass, particularly in frosty weather. Besides the danger of its cracking in hot water, it looks brighter and clearer when done in cold.

TO LOOSEN GLASS STOPPERS.—When there is difficulty in removing a glass stopper, pour round it a little sweet oil, close to the mouth of the bottle. Then lay it near the fire with the mouth towards the heat, and when it gets quite warm, wrap a thick cloth round the end of a stick, and strike (but not too hard) first at one side of the stopper, then at the other. This will soon loosen it. Or you may set the bottle in a vessel of warm water, previous to striking at the stopper.

CLEANING CUT GLASS.—Having washed your cut-glass articles, and let them rest till thoroughly dry, rub them

with prepared chalk, and a soft brush, carefully going into all the flutings and cavities. Then finish with a clean soft buckskin.

TO WASH VIALS.—In most families are gradually collected a number of vials that have been used for medicine. It is well to have a basket purposely to keep them in, and once in a while to wash them all, that they may be ready to send to the druggist's when new medicine is wanted. Put into a wash-kettle some sifted ashes, and pour on it a sufficiency of cold water. Then put in the vials, (without corks,) place the kettle over the fire, and let it gradually come to a boil. After it has boiled a while, take it off, and set it aside; letting the vials remain in till cold. Then take them out, rinse, drain them, and wipe the outsides.

You may wash black bottles in the same manner.

If you have occasion to wash a single vial or bottle, pour into it through a small funnel either some lye, or some luke-warm water in which a little pearl-ash has been dissolved; shake it, and let it stand a while to soak. Then rinse it well in cold water, two or three times. If it still smells of the former contents, soak it in more pearl-ash water, (with the addition of a little lime,) or in more lye.

CLEANING LOOKING-GLASSES.—First wash the glass all over with clean luke-warm soap-suds and a sponge. When dry, rub it bright with a buckskin and a little prepared chalk, finely powdered. Finish with a silk handkerchief.

This is also an excellent way to clean the inside of windows; it makes the glass beautifully clear.

Another very good way of cleaning a mirror, is to wash it first with a sponge and cold water, and afterwards with a soft

flannel dipped in whisky or spirits of wine, which will effectually remove from it all smears and fly-marks. Then, having wiped it dry with a soft linen cloth, rub over it with a soft flannel a little powder-blue, or else fine whiting. Let it rest a while, and then rub it off with a silk handkerchief.

In cleaning looking-glasses, take care that no moisture touches the gilding of the frame. To clean a burnished gilt frame, nothing is better than to go over it lightly with bits of soft cotton wool, or a piece of the inside of new wadding; having first dusted it with a feather brush.

A mahogany frame should be first well dusted, and then cleaned with a flannel dipped in sweet oil; using a small brush for the carvings, if there are any, and finishing with a silk handkerchief. The frame should be cleaned previously to the glass.

TO CLEAN GILT LAMPS, CHANDELIERS, CANDLE-BRANCHES, &c.—Having first wiped off the dust from the articles to be cleaned, make a strong suds of the finest white soap (palm soap will do) and soft luke-warm water, and, dipping into it a clean sponge, wash carefully every part of the gilding. Then, with a small soft brush, (a tooth-brush, for instance,) go lightly into all the hollows, crevices, and most delicate parts of the work with the soap-suds, taking care not to rub hard. When you find that the water has become dirty, replace it with clean suds. Finish by drying the articles with an old silk handkerchief.

Unless your servants are unusually careful, do not intrust this work to them, lest they break off some of the minute ornaments, or rub so hard as to deface the gilding.

This mode of cleaning will not succeed with the frames of pictures or mirrors. For them there is no safe remedy, when

they are soiled and discoloured, but to have them newly gilt.

Chandeliers should be dusted at least once a week, (or oftener if necessary,) with one of those long-handled, soft feather brushes made for such purposes. Great care is requisite in dusting them, (even in this manner,) as the drops and other ornaments must be touched with the utmost delicacy. This work, also, should not be intrusted to any but the most careful domestics.

Bronzed chandeliers, lamps, &c., should be merely dusted with a feather brush or with a soft cloth. Washing them will take off the bronzing.

CLEANING KNIVES AND FORKS.—It is an excellent way to have, at dinner-time, on a side-table, a deep, tall, japanned or painted mug or can, filled with sufficient hot water to cover the blades of the knives and forks, but not enough to reach to their handles, which the hot water would split or loosen. As the plates are taken from the table, the servant who waits should at once stand the knives and forks upright (blade downwards) in this vessel of warm water, which will prevent the grease from drying on them, and make them very easy to wash when dinner is over. Afterwards, let them be carried out in the knife-basket, which should be lined with tin. Then wash them with water, warm, but not hot, and a soft cloth; and wipe them dry on a clean towel, always turning the back or dull edge towards your thumb. Besides the washing, as many as are wanted for use should be cleaned, previous to every meal, on a board with brick-dust; otherwise they will neither be bright nor sharp.

The knife-board should be of soft pine, free from knots, five or six feet long, and made with standers or feet at the ends,

like a bench. It will last much longer if the part most used is covered with leather. A yard is a good height for a knife-board. At one end have a small box, to contain the leathers, bricks, fork-sticks, &c. What is called Bath brick is the proper sort for cleaning knives; it is whitish and soft. Rub the brick up and down on the board till you have got off a sufficiency of powder; or you may take a brick in each hand and rub them together. Then, taking one knife at a time, hold the handle firmly in your hand, and with a quick motion rub the blade (on both sides) in the brick-dust, taking care not to bear on too hard, lest you break it. By practice, you may learn to clean two knives at once, holding one in each hand, back to back. As you do them, lay them aside till you are ready to wipe them off. Replenish the board with fresh brick-dust as you go on. When they are all rubbed bright, wipe off the knives with a clean cloth, and put them into your knife-box, which should be previously wiped out quite clean. If you have steel forks, rub their backs on the brick-dust board till they are very bright. Have by you a small flat stick of pine wood, shaped like a knife-blade, about the length of your middle finger, and covered with leather. Dip it into the brick-dust, and rub it between the prongs of the forks, to clean and brighten them. Then wipe them carefully with your knife-cloth, sticking the forks through its corners, to get out all the brick-dust from between the prongs.

Another way to clean steel forks is, to keep always beside the knife-board a box or a small keg, filled with chopped hay or straw and fine sand, in alternate layers, pressed down very hard, and having sand mixed with brick-dust at the top. The contents must all be packed closely, and kept damp by occasional wetting. Plunge the steel part of the forks a few times into this; then wipe them afterwards with a clean cloth,

(inserting the corner between the prongs,) and then polish them with the fork-stick, *without* brick-dust.

Handles of ebony should be cleaned with a soft cloth dipped in a little sweet oil; and after resting a while with the oil on them, let them be well wiped with a clean towel. Ivory or bone handles ought to be washed with a soaped flannel and lukewarm water, and then wiped with a dry towel. To preserve or restore their whiteness, soak them occasionally in alum-water that has been boiled and then grown cold. Let them lie for an hour in a vessel of this alum-water. Then take them out, and brush them well with a small brush, (a tooth-brush will do,) and afterwards take a clean linen towel, dip it in cold water, squeeze it out, and, while wet, wrap it round the handles, leaving them in it to dry gradually; as, if dried too fast out of the alum-water, they will be injured. If properly managed, this process will make them very white.

To keep knives and forks in good order, when not in continual use, and to restore them when found rusty, have them well cleaned, and then rub the steel part with a flannel dipped in sweet oil, or in melted mutton suet. Let them rest several hours; then dust them all over with finely powdered quick-lime, tied up in a thin muslin bag. In two or three days, wipe off the oil and lime; rub them with a buckskin or shammy leather; wrap them first in green baize, and then an outside covering of coarse brown paper, and put them away. They should always be kept in a dry place.

Another way of cleaning knives and forks is, after washing the blades in warm (but not hot) water, and wiping them dry, to rub them lightly over with powdered rotten-stone wet to a paste with a little cold water. Let it dry on; and then wipe it off, and polish them with a clean cloth. It is said they will last much longer if cleaned in this manner than in the usual

way of rubbing them on a board with brick-dust; but as it will not keep the knives sharp, they must be frequently whetted on a knife steel, or on a whetstone.

TO CLEAN FIRE-IRONS.—Mix together a tea-spoonful of oil of vitriol, a table-spoonful of sweet oil, and half a pint of spirits of turpentine: put them into a bottle, and cork it tightly. When you want to use it, mix this liquid with sufficient finely-powdered rotten-stone to make a soft paste; and with a coarse woollen cloth rub it on your shovel, tongs, poker, &c., or on the bars of your grate if you wish to brighten them. Having rubbed it on well, wipe it off with a soft cloth of linen or cotton, and then polish with dry rotten-stone and a piece of leather.

Another way to clean fire-irons is to rub them with a piece of flannel dipped first in oil, and then in emery powder of the quality called No. 3. Rub hard and quick, and then polish with a leather and some powdered rotten-stone.

You can get emery powder at the iron stores or at the paint stores. The coarse is best for some purposes, the fine for others.

BLACKING FOR STOVES.—Take half a pound of black lead finely powdered, and (to make it stick) mix with it the whites of three eggs well beaten; then dilute it with sour beer or porter till it becomes about as thin as shoe-blacking. Having stirred it well, set it over hot coals, and let it simmer for twenty minutes. When cold, pour it into a stone jug, cork it tightly, and keep it for use. It must be rubbed on the stove with a soft brush, and then polished off quickly with a clean hard brush, as you would a boot. It should be put on when the stove is cold, first removing the ashes, and then wiping off all

the dust with a cloth. Till it is *quite dry* do not sweep the hearth or replenish the fire.

You may buy at the stores where stoves and grates are sold, or at the paint-stores, an excellent black varnish to be put on with a large bristle brush when the iron is cold. No dust or ashes must be allowed to get to it till the varnish is perfectly dry; otherwise you will have to do it all over again. Wash the brush afterwards, in spirits of turpentine, and then in warm water.

TO PREVENT FIRE IRONS FROM RUSTING.—When you are going to put your fire irons away for the summer, have ready some fresh mutton suet melted; and while hot, smear it all over the irons. Next dredge or sprinkle them well with unslacked lime, powdered and tied up in a thin muslin rag. Then wrap them tightly all over in thick brown paper, so as entirely to exclude the air, securing the paper with twine. Keep them in a dry place; and previous to again taking them into use, wipe them clean, first with old flannel and then with soft rags.

TO TAKE RUST OUT OF STEEL.—Rub the steel well with a piece of flannel dipped in sweet oil. Then cover it with slacked lime, put it into a dry place, and let it rest for two days. Afterwards wipe it clean, and then rub on some whiting finely powdered. Finish with dry whiting and a buckskin.

Rust may also be removed from steel by rubbing on a mixture of sweet oil and emery laid on with a bristle brush, or with a bit of spongy green rod split fine at the end. Let the steel rest in the emery for two or three days, then wipe it off.

POLISHED IRON.—Polished iron work may be preserved from rust by going lightly over it with copal varnish, mixed with nearly an equal quantity of spirits of turpentine, and as much sweet oil as will give the mixture a little greasiness. Lay on this mixture with a bristle brush, (which must afterwards be washed directly in warm water,) and see that no dust or ashes gets to it while drying. The varnish may be obtained from a paint-shop or from a chair-maker's.

TO CLEAN BRASS.—Dissolve in a pint of soft water an ounce of oxalic acid, (which is poisonous and should be well taken care of,) and keep it in a bottle labelled "Poison." Always shake it well before using it. Rub it on the brass with a flannel, and then take a dry flannel to polish it. Use this solution twice a week, and next day have ready some pulverized rotten-stone, sifted through a muslin rag, and mixed with oil of turpentine, so as to be liquid. Rub this on with a buckskin, let it rest ten minutes, and then wipe it off with a cloth.

Brass cleaned in this manner looks beautifully.

For cleaning brasses belonging to mahogany furniture, either powdered whiting or scraped rotten-stone mixed with sweet oil, and rubbed on with a buckskin, is excellent. Let it rest a little while, and then wipe it well off, seeing that none of the mixture lodges in the hollows of the brass. In cleaning brass handles, hold the handle firmly with one hand, while you clean with the other, otherwise the handles will soon become loosened by the unsteadiness of the friction. Lay underneath an old newspaper, to catch the droppings.

Oxalic acid being poisonous, care must be taken that none of the liquid gets into the eyes, when used for rubbing. Should this by any accident happen, immediately get a bowl full to

the brim of cold water, and hold the eyes open in it, till the pain abates; repeating it at intervals during the day.

Holding the eyes open in cold water will frequently relieve them from an engine spark, or a mote, or particle of any substance that has flown in accidentally. Eye-glasses for this purpose are to be obtained at the apothecaries'.

To remove the stain of oxalic acid from a dress, rub the spot with a sponge dipped in hartshorn diluted with a little water; this will cause it almost immediately to disappear.

CLEANING STAIR-RODS.—Pulverize some rotten-stone, and when the powder is made very fine, mix it with sweet oil. Then, with a woollen cloth, rub it well on each stair-rod. Polish with a soft buckskin, on which must be rubbed a little *dry* rotten-stone finely powdered. Any other brass may be cleaned to advantage in this manner.

CLEANING A BRASS KETTLE.—A brass, bell-metal, or copper kettle should always be cleaned immediately after using. Even when not used, it will require occasional cleaning; otherwise it will collect rust or verdigrease, which is a strong poison.

To clean it properly, after washing it out with a cloth and warm water, put into the kettle a large tea-cupful of vinegar, and a large tea-spoonful of salt, and hang it over the fire. Let it get quite warm; and then take it off, dip in a clean rag, and wash the whole inside of the kettle thoroughly with the salt and vinegar; after which, wash it well with warm water. Next, take wood-ashes and clean rags, and scour it well. Afterwards, wash it with hot soap-suds, and finish, by rinsing it with cold water, and wiping it with a dry cloth, both inside and out.

These kettles should be kept always clean, that they may be ready for use at any time they are wanted. So also should every vessel of brass or copper.

PORCELAIN OR ENAMELLED KETTLES.—These kettles, which are of cast iron, lined all through with a coating of coarse white china, have now (in all places where they can be procured) superseded the use of bell-metal and brass for preserving and pickling, and for many nice purposes. They are more easily kept clean than any other vessels for cooking, and of course preclude all danger of rust from liquids or acids. Those of German manufacture are the best. It is well in every kitchen, to have several of these excellent utensils of different sizes, from a large preserving kettle down to a small saucepan. Great care must be taken, not to have a fierce blaze under them, or round them. This, however, is not necessary in that sort of cooking for which they are particularly useful. To guard against any accidental danger of the porcelain cracking by too hot a fire, it is well to *toughen* them (as the cooks call it) as soon as they are brought home from the shop. For this purpose, first wash your kettle well in warm water. Then fill it with equal quantities of bran and cold water, set it over a moderate fire, and let it continue on it half an hour or more after the mixture has come to a boil. Then take the kettle off the fire, and let it stand till the water is cold. Throw out this water, and repeat the process with fresh bran; and after it has boiled sufficiently, take it off, and let it stand till next day. After which, throw out the bran, and wash the kettle well with clear warm water, and it will be fit for use.

Always after using the kettle for preserving or pickling, give it a boiling with wood-ashes and water, and then wash it clean.

It is said that any articles of new china or earthen are

rendered less liable to break, if, previous to using them, they are boiled, as above, in bran-water, which is considered to strengthen the glazing.

TEA-KETTLES.—A tea-kettle should on no account be used for any other purpose than for boiling water. Some cooks have a foolish practice of always boiling their potatoes in the tea-kettle. Let this be positively forbidden, as it will give a peculiar and disagreeable taste to the tea-water that is boiled in it afterwards. The tea-kettle should be washed out every day, to remove the sediment deposited in it by the water. If this is neglected, it will become coated on the inside with a sort of dirty fur. Once a fortnight, at least, the kettle should be thoroughly cleaned, by scouring it first with sand or wood-ashes, and then with soap-suds; rinsing it off with cold water, and wiping it dry.

In boiling a kettle, care must be taken to put on the lid *closely*, so as not to leave the smallest crevice. If the lid is in the least brok n or bent, it is best to get a new one; otherwise the water is liable to be smoked and rendered unfit for use, communicating a most disagreeable taste to the tea.

See that the water is actually boiling hard at the time it is poured on the tea; otherwise it will not draw out the strength, and the tea will taste weak and flat, however large the quantity put into the pot, which also should be previously scalded twice.

We do not recommend copper tea-kettles. The tin lining soon begins to wear off; and, if not renewed immediately, the copper will render the water extremely unwholesome, and the tea almost poisonous. To set on a chafing-dish or furnace, when the tea is made in the parlour, a bright block tin kettle will look sufficiently well.

If you use an urn, the heater must be put into the fire about

a quarter of an hour before tea, and not taken out till it is red-hot. Then lift it with the tongs, and slip it into the cylinder; the urn being previously filled with hot water from a *boiling* kettle. The inside of the urn (including that of the lid) should be washed out every day, and the outside wiped with a soft cloth.

TO WASH TEA-THINGS.—For this purpose have a large tin or earthen pan, with warm water, and a clean, thick, soft towel, a yard long; huckaback is best for this purpose. Put the saucers first into the water, wash them round in it, and then take them out, one by one, and turn them up to drain along the side of the japanned waiter. Do the same with the cups. Then wipe them all very dry.

You will find it convenient to have near you, all the time, a hot kettle, for the purpose of replenishing the pan with clean warm water when necessary: and you may probably require two towels.

When the cream-jug is empty, fill it with hot water, and let it stand till you have done the cups; then wash it.

Having completely emptied the tea-pot, (and saved the tea-leaves in a jar, for the purpose of strewing on the carpets when about to sweep them,) fill it with hot water, and let it stand a while; then rinse it round, pour out the water, and wipe the outside. If any tea-leaves are allowed to remain in it, they will injure the taste of the next tea.

If the tea-things are numerous, you will require clean warm water for the small plates, &c. Be careful to wash every article clean, and to wipe it dry, so as to leave no stickiness.

Before throwing out the dirty water, put your hand down to the bottom of the pan, to feel if any tea-spoons are remaining there. Tea-spoons are often lost by being carelessly thrown out with the cup-water.

In washing tea-things, it is a great saving of the hands to use a little cup-swab or mop, such as are made by the society of Shakers, and are to be obtained wherever their wares are sold. Taking one of these by the handle in your right hand, and dipping the woollen or thrum end into the water, you can wash the things very clean while holding them at the edge between the thumb and finger of your left hand.

WASHING PLATES AND DISHES, &c.—Unless there is a regular boiler kept always on the kitchen fire, the cook should hang on a large pot of clean water at the time of every meal, as soon as she has sent in the dishes for the table, that it may be hot when she is ready to wash them. Large deep baskets, lined with tin, are very convenient for the purpose of receiving the dirty plates to be carried into the kitchen. Conveyed in this manner, they are much less liable to be broken than when piled on a tray or waiter: particularly if they are to be taken down stairs.

For dish-washing there should be two tubs, one of hot water and one of cold; also two large cloths and a thick clean towel. A wooden plate-rack, to stand them in, separately, while draining, is a great convenience; otherwise they are generally drained by laying them bottom upwards, one a little over the other, in the sink, which should previously be washed down, that it may be quite clean for the purpose. Unless the dish-water is very hot, the grease will not come off well, and the things will look smeared and feel sticky. Put the plates into the tub of hot water, and wash them first, using the dish-cloth to each, and putting each as you do it into the tub of cold water to rinse. When the water becomes too greasy, pour it out and replenish with fresh. Before you wash the dishes and sauce-boats, scrape off from them with a knife all the thickest of the

grease into a deep plate, or something of the sort, from which you can transfer it afterwards to the receptacle for the soap-fat.

While rinsing the things in cold water, instead of your bare hand use a clean cloth that is quite free from grease. Then, having drained them well, wipe them dry with a clean thick towel, and place them on the dresser.

Previous to washing the dishes, scrape off with a knife whatever may adhere to the inside of the pots, pans, roasters, &c., that have been used in cooking the dinner; and then pour hot water into all these utensils, letting them stand to soak while you are doing the other things. Afterwards, wash them out well with fresh hot water and the dish-cloth; rinse them with cold water, and wipe the inside perfectly dry with a clean towel, which, if they have been properly done, will not be soiled during the process. The outside of each should also be washed and wiped. The bars of the gridiron should first be well scraped, then wiped with a dish-cloth dipped in hot water; afterwards with cold water, and then wiped dry.

PURIFYING SLOP-BUCKETS, JARS, &c.—To remove any peculiar or unpleasant smell from slop-buckets, jars, or other utensils, scald them with strong hot lye, filling them up to the top, and letting the lye remain in the vessel till cold. Repeat the scalding with lye, if necessary. Then fill them up with cold water, let them stand all day in the open air, and then wash them clean and wipe them dry.

Or you may put the vessel half full of wood-ashes, and fill it up with boiling water. Let it stand till cold; then throw out the ashes, and repeat the process with fresh ashes and hot water, washing it clean afterwards.

After this process, if the vessel is of stone-ware, earthen, or china, turn it on its side and expose it a while to the hot sun.

If it is of wood or tin, fill it with cold water, and stand it all day in the air.

The best and most durable buckets are those of tin, painted white on the inside, and green (or any other colour) outside. All tin buckets should have covers.

TO REMOVE THE TASTE OF ROSIN FROM NEW TIN.—Take a hot live coal from a wood fire, or a piece of burning charcoal. Put the coal into the tin vessel, and shake it about a while. Repeat this, (if necessary,) with a fresh coal each time. Then wash out the vessel with warm water.

Or boil in the tin some pot-ash melted in water. Afterwards wash out the vessel, and boil plain water in it.

TO REMOVE THE TASTE OF NEW WOOD.—A new keg, churn, bucket, or other wooden vessel will generally communicate a disagreeable taste to any thing that is put into it, particularly if of cedar. To prevent this inconvenience, first scald the vessel well with boiling water, letting the water remain in it till cold. Then dissolve some pearl-ash or pot-ash in luke-warm water, adding a little bit of lime to it, and wash the inside of the vessel well with this solution. Repeat it, if necessary. Afterwards scald it well with plain hot water, and rinse it with cold before you use it.

If you cannot conveniently obtain pot-ash or pearl-ash, you may season a new wooden vessel by scalding it repeatedly with hot lye, and afterwards with boiling water; but this method, though frequently successful, is less certain than the former.

Utensils of oak are far preferable to those of cedar.

Wooden vessels should never be allowed to stand out of doors, unless they are full. If empty, the sun and air will

shrink the staves, open the seams, and loosen the hoops and bottoms, so that they will leak when used.

TO SWEETEN AN OLD CASK.—Having first scalded it well with boiling water, (letting the water stand in it till cold,) fill it with cold water, and throw in a large quantity of live coals from a wood fire, leaving the cask uncovered. By repeating this, the cask may be made perfectly sweet, provided that it has at no time contained fish. A fish-barrel can never be used for any other purpose, as it is impossible to expel the taste and smell of the fish.

Scalding an old cask repeatedly in strong lye, and then with clear water, will generally sweeten it. So will boiling water in which pot-ash and lime have been dissolved.

Second-hand casks or kegs can frequently be purchased at a grocery or liquor store; and if they have contained nothing that can give them a disagreeable taste, and are tight and in good order, they are preferable, for many purposes, to those that are new.

Another way to sweeten a cask, is to melt some brimstone, and dip into it a piece of coarse linen cloth. When cold, take a slip of the brimstone cloth about an inch broad, and five or six inches long, and having set fire to one end, put it in at the bung-hole; fastening the other end under the bung, which must be driven in tight. The head of the cask must be on, that all the vapour of the sulphur may continue inside. Let it remain a few hours—then open the cask, and expose it to the air.

THE KITCHEN.

REMARKS.

As it is a self-evident truth that much of the comfort of a family depends on the kitchen, it is of great importance that the kitchen itself should be comfortable, and well supplied with every thing that is necessary for enabling the domestics to perform their work properly and expeditiously. Few good servants (cooks particularly) are satisfied to remain long in a place where they are denied these advantages. There are unfortunately too many houses where (while much expense is lavished on the drawing-rooms or parlours) the kitchen is bare and comfortless in its aspect, and scantily supplied with the utensils indispensable to the efficient execution of its business.

At the same time, a good housekeeper will endeavour to impress on her domestics the necessity of taking care of all the articles provided for the convenient performance of their work, by keeping them clean, unbroken, and in their respective places. Unless she is blest with excellent servants, she will find herself unable to depend upon them, in this or in any other part of their duty, without frequent personal inspection from herself. Few houses can go on well unless the mistress or her representative visits the kitchen at least once every day, and that not always at the same hour.

In Philadelphia, the largest assortment of household articles is to be found at the extensive stores of Gideon Cox, Nos. 335 and 337 on the north side of Market street, just below Ninth. To ladies preparing for housekeeping, we particularly recommend a visit to this large and well-arranged establishment,

where they will be able to supply themselves at once with all the utensils necessary for doing the work of a family, in its various departments; and with many things of whose existence they were not perhaps previously aware, but whose utility and convenience they will immediately perceive.

KITCHEN FURNITURE.—In furnishing a kitchen, we do not recommend that the floor be covered with a woollen carpet, whether woven of yarn or of strips of cloth. The grease that such a carpet cannot fail to imbibe in a place where cooking is done, is seldom attended to immediately, and perhaps not at all: and its stickiness collects and retains the dust. The consequence is, that the carpet (besides looking very dirty), soon acquires a disgusting and unwholesome smell, which pervades the atmosphere of the whole apartment. As it is far more difficult to sweep than a smooth floor, it is in all probability neither swept so often nor so thoroughly as cleanliness requires; and (produced by its heat, grease, and dirt) cockroaches not unfrequently accumulate round the edges and corners of a kitchen carpet. Also, all kitchen floors should be washed *at least* once a week in winter, and twice a week in summer. The best covering for a kitchen (as we have said before) is a coarse, thick, unfigured oil-cloth, painted all over of one colour, (for instance, dark red, blue, or brown,) and made to fit exactly. This is a carpet that has the advantages of being cool in summer and warm and dry in winter; as it effectually covers the cracks of the floor, and excludes all dampness: and it requires no scrubbing; nothing more being necessary than to wash it off with cold water and a cloth. As a substitute for an oil-cloth, the floor may be painted all over with several coats of common paint; yellow ochre being the cheapest, but slate-colour the best. If the floor is used too soon after painting, the

paint (not being sufficiently hardened and incorporated with the surface of the wood) will rub or scale off. It is also well to paint the kitchen stairs and passage. We do not advise oil-cloth for *any* stair-case, as its being somewhat slippery may cause persons to fall down, and not only hurt themselves, but break what they are carrying. On a level surface, however, there is no danger of slipping on an oil-cloth.

There should be a large kitchen table, chiefly for the use of the cook; and a smaller one for the domestics to sit round of an evening. If you have an ironing-board in the kitchen, it is best to have it fastened against the wall, (under the windows,) to be raised and let down with hinges, and, when wanted for use, supported by bracket-legs that can be drawn out from underneath. These are very convenient; as, when not in use, they occupy little or no space. We have seen excellent kitchen settles, large enough to seat four persons, and having the appearance of a high-backed settee. The back can, when necessary, be extended outwards, so as to form an ironing-table; and under the seat are drawers to contain the ironing-blanket, &c.

If you have your ironing done in the kitchen, it will be well on ironing days (particularly in winter, when the sashes are closed) to avoid having any thing cooked that causes a powerful smell. Also, to have no coffee roasted or batter cakes baked on that morning. The clean clothes will become so saturated with the odour of these things, that they will retain it even after being put away in the drawers. A boiled dinner is every way most convenient for ironing days.

There should be, in a well furnished kitchen, half a dozen common chairs, two low ones, and two or three wooden stools or crickets. A cheap rocking-chair would no doubt be considered a great comfort for the cook to rest in, after she has done her work.

A cheap and convenient kitchen foot-stool may be made, by laying together four bricks, (two at the bottom, and two at the top,) and keeping them firm, by fastening tightly round them some strong tape or listing. Then cover the whole block of bricks, by sewing on it some coarse tow linen, and afterwards put on the top a thicker layer of shavings, straw, or southern moss, pressed down hard, like the stuffing of a pincushion. Then sew over the whole an outer covering of coarse carpeting. When completed, it will be a substantial and useful footstool, not easily overset.

We do not recommend a looking-glass, as it is a temptation for the domestics to comb or arrange their hair in the kitchen. In houses where there is a kitchen looking-glass, hairs are frequently found in the dishes that come to table. All the combing and dressing of the servants ought to be done in their own sleeping-rooms; and it is best to give them no facilities of performing this business in any other part of the house.

Listing the kitchen doors will produce much increase of comfort in winter.

A kitchen with white-washed walls will look far more clean and light than if coloured with yellow-ochre. The windows (if in a cellar kitchen) should be secured on the outside with wire nettings, to prevent the entrance of rats from without. If the kitchen is built back of the house, it is well to have window-blinds of common muslin or green stuff, to prevent curious persons from looking in. On the inside of the door have, for general use, a wooden roller, with a coarse towel of crash or tow linen about three yards long, and sewed together at the ends. The roller should be taken down every morning, and replenished with a clean towel.

On a broad bench near the sink, keep one or two block tin basins, and a little tin soap-cup, to be convenient for washing

hands; a common-sized coarse towel hanging on a peg above.

Let the sink be kept extremely clean; and care should be taken that nothing goes down it that may cause any stoppage. Over it have nails on which to hang the dish-cloths, &c. All water in which vegetables have been washed or boiled, should be thrown out at once; as, if allowed to stand, it will soon smell disagreeably; cabbage in particular.

It is well to keep a large boiler always on the kitchen fire, for the convenience of having hot water whenever it may be wanted. It should be furnished with a close cover, and with a cock for drawing off the water. This boiler should be used for water only, kept very clean, and washed and wiped out every morning. When water is taken out for use, let the boiler be replenished with more, so as to keep it always well filled.

A hearth-brush (to hang on a nail convenient to the fire-place) should be allowed in every kitchen. Independent of its slovenly and uncomfortable appearance, a littered, ashy hearth will communicate a portion of its dirt and ashes to whatever is placed upon it. Nevertheless, the hearth should *not* be swept when any uncovered cooking utensils are standing there.

Neither should the kitchen floor be swept while dinner is preparing; or, in short, when any eatables are about it. The best time for sweeping and dusting the kitchen is early in the morning, immediately after the fire has been made; (that, of course, being always the first thing done, as soon as the windows are opened;) but if the breakfast hour is *very* early, the kitchen sweeping, &c., may be deferred till after the breakfast utensils are washed and put away; and it should be brushed up again in the afternoon, when the dish-washing is completed.

Do not clean candlesticks while the breakfast is about the fire, lest some of the grease should fall into the dishes.

If you burn wood, you must have a bellows for the kitchen.

The duties of the domestics (particularly those of the cook) cannot be regularly performed without a kitchen clock. It is well, before you make a final purchase of such an article, to take it a month on trial; for if it does not keep time correctly, and if it is continually getting out of order, it will not be worth having, and cannot but prove a dear bargain, however low the original cost. Of wooden clocks, many are excellent; others are complete frauds. In some families they have a kitchen *watch*. A clock is better; for a watch is liable to accidents from falling: is frequently broken or put out of order by the meddling of servant boys, (if you have such;) and also it can be stolen and carried away very conveniently.

We know an instance of a wooden clock, made in Connecticut, that seemed to go very well, except that it always stopped in nine hours after being wound up. On examination by the gentleman who had purchased it for his kitchen, it was found that a piece of shaving had accidentally lodged behind one of the wheels, probably in putting the clock together when finished. The shaving was removed, and the clock turned out an excellent one.

A marble table for making paste soon defrays its cost by what it saves in the expense of obtaining pastry from the confectioner's. Paste that is tough and heavy is unfit to be eaten; and without a marble table, or some extraordinary conveniences for coolness, it is difficult to make it light in warm weather. Also, whenever butter is made, a marble table is of great advantage for working, pressing, and dividing it after it comes from the churn. The cost of a new kitchen table with a marble top, is from twelve to fifteen dollars in Philadelphia. An old marble hearth, that has been taken up to be replaced by a new one, will make a very good top for a pastry table.

Where the extent of the house will allow it, there is great advantage in having a room in the lower part fitted up purposely for making pastry, cakes, sweetmeats, and other nice articles of like description.

A marble mortar is the best for all purposes connected with cooking; being cool, lasting, easily kept clean, and incapable of imbibing any part of the substances pounded in it. The next best is a mortar of lignum vitæ, a wood that is very hard and durable. Mortars of white earthen composition-ware are easily broken, and only fit for little things that are to be rubbed with the pestle rather than pounded. The common wooden mortars absorb much of the things that are pulverized in them, and are apt to communicate the taste of one article to another. Iron mortars lined with tin are cheap and very good. As soon as the tinning of the inside begins to wear off, it must immediately be renewed at a tinner's; otherwise every thing pounded in the mortar will turn black.

KITCHEN CROCKERY.—Brown earthen pans, both deep and shallow, and of different sizes, are articles of essential use in all kitchens. Eggs should always be beaten in a *shallow* earthen pan, and butter and sugar in a *deep* one. Tin pans are inconvenient for these purposes, as the coldness of the metal prevents the things from becoming light. You will want large, tall earthen crocks for holding various articles of provision; each crock should have a cover: also coarse brown jugs, bowls, and dishes, to save better ones. Of white crockery, or common queensware, you will require plates, dishes, and pitchers for the use of the kitchen; and probably pudding moulds and blanc-mange moulds: also cups, saucers, salt-cellar, pepper-box, &c., for the table of the domestics, and a few common glass tumblers.

Stone-ware also will be wanted for many purposes. It is exceedingly strong, and there are few things that do not keep well in it. It is best, in buying stone jars, pots, and boxes, to get those that have handles and lids; covers of the same ware being far better than corks. In consequence of the thickness of the ware, cold water will keep cool longer, and hot water will keep warm longer, in a stone jug than in any other vessel. Its coolness may be increased in summer by wrapping round it a thick wet cloth, fastened securely.

IRON WARE.—For an open fire-place you must have a crane and pot-hooks; and you will require a nest of pots of different sizes, and a long iron fork to lift things out of them; large and small gridirons; a frying-pan; one or two Dutch ovens, or iron bake-pans, as they are sometimes called; trivets; a skillet, or what is termed a spider, standing on legs; a waffle-iron; two griddles, if your family is large, as warm cakes come in but very slowly when there is but one griddle to bake them on; square iron baking-pans, for bread and other purposes; ladles; a perforated skimmer; iron skewers; a toasting-iron to set before the fire; a coffee-roaster; a large tea-kettle, (which should be well tinned inside,) with a falling handle, that, if necessary, it may be boiled in a stove. Kettles for preserving and pickling should be of iron, lined with porcelain, or enamel, as it is sometimes called: those of brass or bell-metal ought never to be used for this purpose, as the action of acids on them is poisonous, and has produced the most deleterious and even fatal effects. Indeed, utensils lined with porcelain may be used to great advantage in every sort of stewing or boiling. Those of German manufacture are the best. Care must be taken not to have too fierce a fire in using porcelain-lined vessels, or the lining will crack and scale off;

but with proper attention they will last many years, and are more wholesome and more easily kept clean than any other cooking utensils. It is well to have small skillets and saucepans of porcelain. There are also large kettles of this description for boiling hams, and others for fish.

If copper vessels *are* used in a kitchen, they should be well tinned on the inside; and they will require new tinning at least once a year, or still more frequently if the tin appears to be in the least wearing off.

Portable furnaces (to be heated with charcoal) are better of iron than of clay, as they will last always, and are not liable to crack or get out of order. With these you may stew and boil, and make sweetmeats out in the yard. If used in the kitchen, a door or window must be kept open all the time, or the vapour of the charcoal will be suffocating.

Coffee-mills that are made to fasten against the wall are far more convenient than those that must be held on the lap. There should be a mill purposely for grinding spices, &c.; as, if the same mill is used for both, the coffee will taste of spice and the spice of coffee. Spice should be ground a little at a time, accordingly as it is wanted. It is well to have a pepper-mill also.

You will want some strong, stout knives and forks; a kitchen cleaver for cutting through the bone of meat; a chopper for mincing; a steel for sharpening knives; besides a whetstone, and a claw-hammer for driving and extracting nails. A box containing nails of different sizes, and a ball of twine, should be provided for every kitchen. A pair of sugar-nippers are indispensable, for breaking small the loaf-sugar, after it has been cracked with a stout knife and a mallet or hammer. It should then be kept in a closely covered tin or wooden box. There should be a box also for brown sugar.

Iron spoons for the kitchen are much better than those of pewter, as they neither bend nor break. Strips of leather, nailed along the edge of the dresser-shelves, are very convenient receptacles for spoons or similar articles that are in constant use.

TIN WARE.—Of tins for preparing cookery you may have deep round pans of different sizes; large and small patty-pans for shells or empty paste; pie-dishes of block tin with broad rims; (the pastry to be removed from these dishes when cool, and transferred to china;) cake-pans, some square and shallow, and some round and deep. For large thick cakes it is best to get pans with straight or perpendicular sides, as those that slant inward (narrowing towards the bottom) are very inconvenient for a cake that is to be iced. Also, large cake-pans are best with a hollow tube in the centre, to admit the heat into the middle of the cake, that it may bake evenly all through. Have likewise two or three dozen small round or oval tins, for little cakes; also a dozen muffin rings. You will want a covered tin vessel for keeping lard; a butter-kettle, and a similar tin kettle for berries or small fruit; a small block tin tea-kettle for small purposes, and a little block tin sauce-pan. A double block tin kettle, for stewing with all the water outside, is a useful contrivance. It consists simply of an inner kettle, about three or four inches each way smaller and less deep than the outer one, inside of which it is suspended by means of two small iron rings just below the rim of the smallest kettle, and tied with twine to two corresponding rings placed on the *inside* of the large kettle, about two or three inches below the top. Both kettles have close lids, and falling handles over them. They are excellent for boiling puddings or custards; stewing apples and other fruit; making beef tea, &c.; and are on the same principle as the utensil called a *Bain Marie*, so much

employed in French cooking. The inner and outer kettles may be used separately.

For roasting, there is nothing better than what is commonly but absurdly called a tin kitchen. It may be well to have two of them, one large, and one small.

You will want a cullender; a fish-kettle; an egg-boiler; an egg-slice; a pepper-box; a dredging-box; large and small graters. For spice-boxes, it is best to keep the different sorts of spice in small, separate, painted tin boxes, each with a tight fitting lid, and a handle to hang it by, to nails driven along the edge of a dresser-shelf; each box to have the name of the spice (as cinnamon, mace, nutmegs, cloves) painted on the side. These will be found more convenient than the large spice boxes, in which, notwithstanding the divisions, the spices are very apt to get mixed. Do not buy your spice ready ground, as when powdered, it loses its strength by keeping. You should by all means have a tin apple-corer; a most useful little instrument, to be struck into the stem end or top of the apple, and turned round and round like a cork-screw; it will, in one minute, thrust out the core through the bottom, as smoothly and nicely as possible. A tin apple-roaster, to set before the fire, is also a useful thing.

You will want a tin vessel, large enough to contain three or four gallons of lamp oil, and also large and small oil-cans for daily use; a lantern; broad-bottomed kitchen candlesticks or lamps; a candle-box; a large and a small funnel for pouring liquids; a sugar scoop, if you keep sugar in a barrel; and a flour scoop, for the flour barrel. A set of tin mugs, (with lips or spouts,) to be used as measures, will be found very convenient; they may be six in number; a gallon; a two quart measure; one quart; a pint; half a pint; a jill; and half a jill. Have also a pair of scales with a set of weights. It is

well to have the scales permanently hung to a small projecting bar or beam fixed in a convenient place; for instance, at the end of the kitchen dresser, or on one of the store-closet shelves; otherwise there will be much trouble, from the chains of the scales becoming twisted or unlinked, by frequently lifting them in and out of the scale-box. Without measures and scales, there can be little or no accuracy in the nicer branches of cookery; particularly in making pastry, cakes, or sweetmeats.

Tin buckets, painted outside, are far better and more lasting than those of wood. There should be a tin dipper or ladle for the water.

Kitchen candlesticks or lamps are best of strong block tin, and should have broad bottoms.

WOODEN WARE.—Of this, you will want tubs; buckets; large bowls or wooden pans for flour; sieves, large and small; a beetle for mashing potatoes, turnips, &c.; a meat beetle, for pounding steaks and chops to make them tender; two hickory egg-beaters, large and small; a spaddle or round short hickory stick, flattened at one end, for stirring butter and sugar; a paste-board, for making pies; a coffee-stick; a mush-stick; a clothes-stick; and wooden spoons and ladles.

If you make bread for a large family, a kneading trough will be of essential convenience; and when not otherwise in use, it can form a table, by covering it with the lid.

Flour buckets with lids are excellent for holding sifted flour. Every sort of meal would keep better, if removed at once from the barrel, (where it is always tightly packed,) sifted through a sieve, and distributed in covered buckets. This is a very common practice in the southern states, where the warmth of the climate frequently causes flour to spoil when this precaution is omitted. If you do keep your flour in a barrel, let it be

constantly covered with a tight lid. Suet can be kept perfectly good for a week, by burying it in the flour barrel.

Your salt-boxes and sugar-boxes should be of wood with close covers.

A large close-covered wooden box is very convenient for softening sweet cake that is not quite fresh. Shut up the cake *closely* in the box, and about an hour before tea, set it in front of the fire, (not so near as to scorch the wood,) and turn it round occasionally. This will soften the cake, and make it seem fresh. If the cake is large, slice it before you put it into the box.

BASKET-WARE.—There should be a large market basket and a smaller one, and these should be kept very clean, wiping them always after using, and frequently washing them out with a wet cloth, and then putting them to dry. They will require occasionally scrubbing with a hand-brush, soap, and warm water, to get off the grease that the marketing will leave in them. Fish should be carried home from market in the hand, and not laid in the basket, or they will communicate a taste and smell to the other provisions. If you use a basket for keeping the bread, let it be one with a cover, and see that the bread, when put away in it, is always closely wrapped in a clean thick towel.

Small hand-baskets are useful for eggs, and many other articles.

It is well to have a bottle-basket with sockets, so that bottles may be carried in it standing upright, and without any danger of breaking.

Demijohns (large bottles, covered with basket-work) are extremely useful in a kitchen or store-room, for holding vinegar, molasses, &c.; being less liable to accidents, than earthen, or

even stone jugs. Small demijohns, holding from a gallon to two gallons, are very convenient.

For laundry-work you should have one or more large clothes-baskets, which should not be used for any other purpose. A basket with a lid or cover is useful for small muslins, &c., after they are ironed, to preserve them from injury by dust or damp.

An old champagne basket, kept in a kitchen closet, will be found a good receptacle for dusters and sundry other things.

There should be a box or basket to contain all the things necessary for cleaning silver and other metal; another for the articles used in cleaning mahogany furniture; one for the lamp things, and one for those employed in cleaning knives, &c. Also a receptacle for the shoe-cleaning apparatus. It is well to keep in a box or a drawer nails of different sizes, a claw-hammer, a small saw, a gimlet, a screw-driver, and a ball of twine.

KITCHEN CLOTHS.—Table cloths for the kitchen are generally made of unbleached cotton diaper; but coarse linen or huckaback will eventually be found cheapest, as it will last much longer. There should be a sufficient number of kitchen towels of different sorts to suit different purposes. For instance, there may be half a dozen rolling towels of crash, or coarse thick linen; a dozen smaller towels of the same quality, each being a yard in length; and a dozen towels of common thin linen diaper, for wiping glasses, china, &c.

Pudding-cloths are best when of very thick linen, (for instance, Russia sheeting,) and made square. Dumpling-cloths the same, but smaller. Jelly bags should be always of white flannel; when quite new, they must be well washed before using, to get out all the grease of the wool. They are made of a square of flannel, doubled like a half handkerchief, so as

to be wide at the top and pointed at the bottom; the side being sewed up in a strong seam, and the top or mouth hemmed, with three tape loops sewed to it, by which, when in use, it is suspended to the legs of a table, or to a wooden frame made for the purpose.

Scouring flannels or rubbers should be strong and coarse. If made on purpose, it is well to hem them slightly all round, to prevent their ravelling. Do the same with new dusters, which are better of cotton than of linen, being softer.

The cloths used in scrubbing the floor should be of thick tow linen or strong crash, and very large. Let them also be hemmed. The dish-cloths and pot-cloths may be less thick, but also of brown linen. Paint-cloths are best of soft old linen; if new, they are apt to scratch the paint. Old towels, sheets, &c., come well into use as kitchen cloths. When dirty, let them be washed, and not thrown away, as of no farther account.

All the above-mentioned articles should be kept clean and taken care of, always putting them away in their proper places. The clean towels, &c., may be deposited in the dresser-drawers.

The cloths appropriated to the slop-buckets, &c., had best be of a different colour and material from the others, that they may be easily distinguished, and not used for any other purposes.

Sponges are of great use in various sorts of cleaning. They should in all houses be provided for the purpose. To keep them soft and white, wash them in warm water with a little tartaric acid in it, and then rinse them in cold water. Take care not to put in too much tartaric acid, as, if used to excess, it will corrode the sponge.

BRUSHES, &c.—In most kitchens there is a large closet for the purpose of containing articles necessary for doing the

work; and in this closet nothing eatable should be kept. It is well to have shelves in one part of it, and hooks or pegs in another. Of hair sweeping-brushes you will want two; one for the lower part of the house, and one for the upper; besides another with a *very long* handle, for windows, cornices, &c. Corn or whisk-brooms will be necessary, and a birch-broom may also be useful for sweeping the cellar, yard, &c. Whisk-brooms, whether for sweeping floors or for brushing clothes, will last much longer, and can be used more effectively, if the twigs are prevented from sprawling out or spreading apart, by covering them halfway down with a sort of petticoat made of stout brown linen, or coarse, strong cotton. It must be fastened tightly round the bottom of the handle, where the twig or broom part commences, extending downwards about halfway, and must fit tightly, so as to keep the twigs close and compact. We have seen these covers very nicely made, with a hem at the bottom, and a case and drawing-string of tape at the top, so as to slip on to the whisk, and be tied round; having the advantage of being taken off and washed when dirty. A tolerable cover may be made for a broom by slipping over it part of the leg of an old woollen stocking, securing it round the bottom of the handle with a string.

Short-handled brushes will be wanted for the stairs, for brushing bedsteads, for removing the dust from between the slats of Venetian shutters, and for many other purposes. All brooms and brushes used for sweeping will last much longer if, when not in use, they are hung up by a loop of twine or tape, passed through a hole drilled for the purpose near the top of the handle.

Also, before they are put away, let all the bits of flue, clippings, threads, &c., be picked off them.

You will, of course, want scrubbing-brushes with and with-

out handles; white-wash brushes; stove-brushes; shoe-brushes, and brushes for cleaning the various articles of furniture, including silver. These should be kept in suitable places, and always washed before they are put away. One or more paint-brushes will be found very convenient in every house. After using, they should be soaked in spirits of turpentine to get off the paint, and then washed in warm soap-suds.

Leathers for cleaning metal are indispensable. They will last longer, and be taken better care of, if of large size and of regular shape. They should be of buckskin; or soft sheepskin, such as passes for the skin of the chamois goat, and is called shammy leather. These leathers can easily be washed with soap and water; and this ought always to be done when they require it.

REFRIGERATORS.—These are large wooden boxes, standing on feet, and lined with tin or zinc, being generally interlined with charcoal, and having at the bottom a receptacle for ice, and a drain to carry off the water that drips from it as it melts; a vessel being always set underneath to catch the droppings. They are divided into compartments for the reception of different articles of provisions, and furnished with movable shelves or slats on which to set the things. During the warm season they must be every day replenished with fresh ice, wrapped in a piece of blanket to prevent its melting too fast. In a refrigerator, articles of provision may be kept from spoiling with much more certainty than when placed in a cellar or vault. They are conveniences which no family should be without. It is well to have two; one for meat, &c., and the other exclusively for butter, cream, milk, and nice things made from the productions of the dairy; as these are all very apt to imbibe a disagreeable taste if kept in the vicinity of provisions

that are of a less delicate nature. We have seen in dining-rooms handsome mahogany refrigerators, for the purpose of keeping cool the wine and other liquors used for the table.

Refrigerators must be kept very clean, wiping them out every day, and about once a week washing the inside thoroughly, and exposing them a while to the air with the lid left open. A refrigerator must on no account be kept in the kitchen, or in any place where there is fire. It may stand in the pantry, or in the kitchen entry.

SAFES.—A safe is a movable closet, standing on feet; the doors and sides being made of wire net, or of perforated tin. It has shelves inside, and is used for keeping cold meat, pies, and other articles left from the table. The safe should stand in the pantry or in the kitchen entry; the kitchen itself will be too warm for it. They have the advantage of being inaccessible to mice. If your house is infested with ants, it will be well not to place the safe near the wall, and to stand all its feet in tin cups of salt and water. The safe should be scrubbed out frequently, and then carried into the area or the yard, and exposed a while to the fresh air, with its doors open.

In setting away cold meat, &c., always put a cover on the dish. Pitchers used for milk and cream should have covers belonging to them. They can be fitted with tin covers at a tin-store; which are better than any others, as there is no danger of their breaking. Covered pitchers are also very convenient for keeping water warm, and for herb teas, barley-water, gruel, &c., in sick-rooms.

FILTERING JARS.—In places where river water is used for drinking and cooking, a filtering jar is an article of great convenience, rendering the water more wholesome as well as

more agreeable, by depriving of its impurities. River water (even that which is generally clear) always becomes more or less turbid in rainy weather, or when the ice breaks up; and it is then in a very bad state for use.

Filtering jars may be had in all places where stone ware is sold; they should be kept in the cellar, and when the water is drawn out, they should be replenished, so as to keep them full.

A very cheap and good contrivance for filtering, is to take a large garden flower-pot, and lay in the bottom a piece of sponge, so as to cover the hole. Upon this, put a few smooth clean pebbles, to keep the sponge in its place, and fill up the pot to within two or three inches of the brim, with a mixture of one part of powdered charcoal, to two parts of fine sharp sand. Then cover the top of the pot with a piece of clean white flannel, tied tightly round the rim with a twine, but so as to sink or sway down in the centre. Set the flower-pot into a pan or tub, and pour the water into the flannel, letting it filter through the charcoal, &c.; and by the time it has passed through the sponge, and come out at the bottom, it will be clear.

THE CELLAR.—If you are under the necessity of keeping articles of provision in a cellar, it should be partitioned off, or separated by a wall from that in which the fuel, &c., is deposited. Great care is necessary in keeping the cellar clean, and free from every thing that has a powerful smell. A barrel of salt fish placed in the cellar will frequently pervade the whole house with its odour, and impart a fishy taste to every article of food that may be kept there; also by rendering the air impure, it will cause them to spoil very soon. Milk or butter kept in the same cellar with a fish-barrel, acquires a very disagreeable taste, and is indeed unfit for use. In a town,

where salt-fish can always be purchased in small quantities for immediate use, it is best to keep no fish-barrel at all; as the smell is generally more or less diffused through the lower part of the house, and will be very perceptible to visiters, though custom may prevent the family from noticing it.

If you keep a barrel for pig-slop, either in the cellar or in the yard, see that it is emptied daily, and the contents carried away; otherwise, it will certainly cause a very offensive and unwholesome smell. In warm weather, the slop-barrel should not be kept near the kitchen, but in an out-house, or in the most remote part of the yard. If you have pigs of your own, keep no slop-barrel at all, (particularly in summer,) but let the refuse of the kitchen be thrown into an old tub or bucket, and carried to them at once.

By carefully stopping all the holes and crevices, and by keeping the windows of your cellar carefully closed, particularly after sunset, you may prevent the ingress of rats and mice from the neighbouring houses. For this reason, the windows should be protected by close nettings of thick iron wire; as, if there are only bars, these destructive animals can easily slip in between. We have seen in a public street, and in broad daylight, a rat going into a cellar through the iron bars of the window.

Cabbages and other vegetables may be kept all winter in a cellar, by burying them in earth or sand.

A cellar, like all other places belonging to a house, should be kept clean; for no impurity can be allowed to remain there, without causing an offensive effluvia, and endangering the health of the family. The floor, whether of clay or stone, will require frequent sweeping with a coarse broom, and all the contents of the cellar should be arranged in good order, and

not allowed to stand about in the way of every one that enters the place.

In a fuel cellar, there should be receptacles for the ashes, and for the dust collected in sweeping the house. In most cellars, there are cavities made for the purpose, and called the ash-hole, and the dust-hole. Besides the coal and wood, here are kept the charcoal barrels; the cinder-sieve; the coal-scuttles, when not in immediate use; the fire-pan, for carrying live coals that are wanted for kindling; the saw, and the wood axe. Each of these things should of course have its appropriate place. The business of knife-cleaning, and of boot-cleaning, is sometimes performed in the cellar, if it is light enough for such purposes. A cellar closet is a great convenience, as many things can be kept there that are not exactly proper for the kitchen closets.

HYDRANTS AND PUMPS.—To prevent a hydrant in the yard from freezing, cover it closely, as soon as the cold weather sets in, with straw above and below, leaving nothing exposed but the handle and the spout, and lay over the top several folds of old carpet or coarse blanket. A hydrant will be less likely to freeze, if care is taken, after drawing water from it, always to turn the handle back, as far as it can possibly go. This caution should be impressed on the servants.

If you have a pump, you may prevent its freezing, during the night, by setting the handle as high as it will go. It is well, also, to cover the pump as much as possible with straw and old carpet. In the north, we have seen pumps screened from the cold, by a roof or shed built over them.

If the hydrant or the pump *should* freeze, you may thaw it, by pouring on a kettle full of boiling water, round the handle and the spout.

In cities sufficiently south for fig-trees to grow in the open air, they will thrive beautifully if in the immediate vicinity of a garden hydrant. The finest fig-trees we ever saw in America, were planted one on each side of a little garden in the most central part of Philadelphia. They grew to an unusual height, produced a continual succession of figs, and their foliage always remained green and luxuriant, till late in the autumn. Grape-vines planted on the hydrant-side of the garden, will generally produce finer fruit, and in greater abundance, than on any of the other walls.

STORE-ROOMS.—It is a great convenience (in the country particularly) to have two store-rooms; one of them not far from the kitchen; the other in the vicinity of the dining-room. In one, you can keep tea, coffee, chocolate, sugar, flour, rice, soap, candles, &c.; all which articles, there is great economy, as well as convenience, in buying by the quantity, particularly if the family is large. In this store-room should be kept scales, weights, and measures; the scales fixed permanently to a beam.

Smoked tongues, hams, and dried beef may be kept here, sewed up in white-washed cloths, and suspended on hooks to the ceiling. Hanging shelves are very useful in a store-room. Great care should be taken to keep out rats, mice, and cock-roaches.

The other store-room may be smaller, and appropriated to the pickles, sweetmeats, cakes, &c., that may be used in the family; also sweet wines, cordials, syrups, and other articles of like description Here may be kept the utensils for making blanc-mange, ice-cream, and confectionary of various descriptions.

It is well to have all the jars labelled with the names of the

things contained in them, that wrong ones may not be opened by mistake. Here should be kept a large spoon and a fork for lifting out the pickles, and another spoon and fork for the preserves. Also a towel, for wiping up any juice or vinegar that may chance to drop.

This store-room must be well furnished with shelves. And it is very convenient to have a small table in the centre, to set things on when you take them down.

THE DINING-ROOM, &c.

If the dining-room is adjoining to the kitchen, much trouble of opening and shutting the door, and going out and in, may be saved, by making in the partition between the two apartments, a square window with two shutters, one on each side; the shutter that opens into the dining-room to be painted or papered to correspond with the wall, so that when closed, it may be scarcely perceptible. On the kitchen side, the window should have two very broad shelves, on which to set the dishes, &c., that are handed in and out through it.

When the dining-room is up stairs, and immediately over the kitchen, a dumb-waiter closet will be found a great convenience. This is a long deep closet, made in the wall, and descending from the dining-room to the kitchen, with a door into each. Inside of this closet, is a tier of broad square shelves one above another, and connected by a frame. This tier of shelves is raised and lowered by means of a pulley and a strong rope, with a loop or handle at each end. On these shelves, the cook places the dishes, and they are drawn up by the servant that waits on the table, and let down when done with. Each shelf of this apparatus is surrounded by a rim or ledge like a tray. A contrivance of this kind saves much time and trouble in carrying the things up and down stairs, and lessens the risk of breakage.

If there is no convenient pantry, a large closet is indispensable to a dining-room. Two small side-boards, one in each

recess, occupy less space than a large one standing out, and are therefore preferable, unless the dining-room is very spacious and expensively furnished, so that an elegant side-board may be classed among its ornaments.

THE PANTRY.—The pantry is a small apartment, either adjoining to the dining-room or very near it, in which it is very convenient to wash the china and glasses, to arrange the castors, clean the silver, &c. It should be fitted up with shelves for holding the glass and china, or, what is still better, with a sort of dresser, having closets above and drawers beneath. The plate should either have a closet to itself, or be kept in drawers lined with green baize. We have seen a plate closet of iron, let into the wall of a pantry, and opening by a sliding door, so constructed as to be imperceptible to strangers. In some families all the plate is locked up every night in an iron chest, the key being kept by the master of the house.

In places where there is an abundance of water, (as in Philadelphia,) it is not unfrequent to have it brought by a pipe into the pantry, not only for the convenience of washing the articles contained there, but to afford a supply to all that part of the house. Under the spout of the pantry water pipe, in a handsome house, we have seen the sink or drain lined with marble instead of lead or zinc. In winter it is well to have the pantry made comfortably warm by an iron drum or something of that sort. Here should be kept the knives, forks, crumb-cloth, table-cloths, napkins, waiters, trays, plate-warmer, dish-mats, cork-screws, wine-coolers, and every thing necessary for setting the table.

THE CASTORS.—Attention should every day be given to the castors, to see that they are clean and in proper order, and

that there is no deficiency of any of the articles contained in the cruets. It is a good rule to fill them up daily. The cayenne should be shaken and stirred up to the bottom every day, as it is apt to get into solid masses; and the cover of the bottle should be examined, to see if the holes are not clogged and stopped up with the pepper, which in that case must be removed by poking it out with a large pin or with the prong of a fork. The vinegar cruet must also be inspected, to see that its contents are not cloudy. Vinegar by long standing will collect a mouldy sort of slime, commonly called *the mother*. It should then be emptied out, and the bottle well washed. Much of the vinegar now sold in the stores is adulterated with vitriol, tartaric acid, or some other ingredient, of which a small quantity will give a strong degree of sourness, but at the same time rendering the liquid so corrosive as to be unfit for use. We have seen oysters that, from being pickled with this pernicious vinegar, were eaten into holes by it before they were cold, all of them dissolving by next day into imperceptible particles. Pickles also are destroyed by it in the same manner; and of course its effects on the human system must be highly deleterious. It is safest to try a small quantity first, and if you find it of the above description, send back what you have bought; or at least do not, on any consideration, use it. We believe that Underwood's best pickling vinegar may be safely depended on. Families that live in the country will find it most convenient to make their own vinegar.

Salad oil, when not fresh, acquires a very unpleasant taste. When this happens, it need not be thrown away after removing it from the cruet, as it may be saved for the mixtures used in cleaning furniture, &c. Do not mix much mustard at a time, as the fresher it is the better. Never leave the spoon in the mustard after dinner, nor the salt-spoons in the salt, or they

will spot and canker; but take them out and wash them when you do the other spoons. Also, empty out the salt-cellars and wipe them clean. When you fill them, smooth the salt very nicely on the top. Salt must be kept perfectly dry, for if damp it will be moist and discoloured. Use only the best; its cost is not much, and there is no real economy in buying salt of inferior quality.

In some castors are bottles for powdered loaf-sugar; but the most usual way of bringing this condiment to table is in a small glass or silver bowl, with a perforated ladle for dipping it out and sprinkling it on. After powdering, let it always be sifted.

If the stopper of a cruet is lost or broken, it should at once be replaced with a new one; besides that, if left open, the contents will spoil, a castor with defective bottles looks very badly.

A table large enough for fifteen or twenty persons will require two castors.

There are castors purposely for anchovy, soy, catchup, and other fish-sauces. They contain either four or six handsome bottles, all labelled. We consider this a much nicer way of bringing fish-sauces to table than the common one of introducing them in the coarse black bottles in which they are put up.

TABLE-MATS.—A set of table-mats (of which the India are the best) are indispensably necessary, to prevent the heat of the dishes from leaving white marks on the table. The low-priced mats of checkered straw wear out or break to pieces so soon, that they are not worth buying. We have seen very good and durable substitutes for India mats, made of thick oil-cloth, cut into an octagon shape and of different sizes, lined underneath with green baize or with stout woollen cloth, and bound round the edge with worsted ferret. The oil-cloth for this

purpose looks best to be of only one colour; for instance, shaded green or shaded brown.

Little stands for tea-cups may be made in this manner.

KNIFE RESTS.—There should be a pair of these placed at each end of the table, at the sides of the two principal dishes, for the purpose of receiving the knife and fork when the carver lays them down, instead of putting them into the dish. They are sometimes of china, corresponding with the dinner set, and very frequently of silver.

BUTTER KNIVES.—Beside each butter plate should be placed a knife, as no person accustomed to genteel society will help himself to butter with his own knife. There are knives with silver blades made expressly for this purpose. They are best with silver handles; as those of mother-of-pearl are very liable to break, or come off.

FINGER GLASSES.—These are generally blue or green, and are filled with water and set round the table, just before the cloth is removed, for the company to dip their fingers in, rubbing them with a slice of lemon or an orange leaf, that is put into each glass for the purpose. Every glass is placed on a folded doily. The disgusting European custom of taking a mouthful or two of the water, and, after washing the mouth, spitting it back again into the finger glass, has not become fashionable in America. Neither is it usual in our country to place tooth-picks on the table for the benefit of the company; most *gentlemen* preferring to pick their teeth and wash their mouths in private.

TABLE-LINEN.—If the circumstances of the family will allow the expenditure, it is advisable always to get the table-linen of the best quality; as that which is fine and thick will last much longer and look much better than if comparatively coarse and thin. There is nothing of the sort superior to the best double French damask; it being not only fine and thick, but soft and glossy, like satin; and it looks as well after washing as before. The appearance of all table-linen is improved by being mangled in a machine, instead of ironing. A table-cloth ought to be considerably larger than the table, so as to hang down all round.

NAPKINS.—There are few genteel families who are not in the practice of using napkins at table, to spread on the lap while eating, and for wiping the mouth and the fingers. The best size is about three-quarters square. It is now more customary to hem the napkins than to ravel them into a fringe. If fringed, they must be afterwards whipped with a needle and thread, to secure them from ravelling still farther. Napkins with coloured borders look less genteel than those that are all white. The fine French double damask are the best and handsomest, and will last twice as long as any others. For a dinner party it is customary to place the napkins on the table, nicely folded in squares or diamonds, of which there are a variety of ingenious forms. But when the family dine without company, or with only two or three guests, the napkins are usually folded square, and then rolled up tightly and slipped into a ring of silver, ivory, ebony, or box-wood. These rings are generally numbered or lettered; and care should be taken to place the napkin of each person in his own ring.

All table-linen should be marked in full with the whole name of the family.

DOILIES.—These are small napkins intended for wiping the fingers after eating fruit, and are placed round the table for that purpose. They are very generally of coloured cotton, with a border; the colours are dark, that the stains may not be conspicuous on them. Unless they are washed very frequently, they acquire a rather unpleasant smell, and are not agreeable to use. We think it best to have white ones, as they are much nicer, and the stains can easily be removed from them. Doilies are always fringed.

SETTING THE DINNER TABLE.—Before you begin to set the table, see that every thing is ready and in good order; so that, after you once commence, you may not have to quit for the purpose of making something clean, or of remedying some inconvenience. If in winter, first see that the fire is good, and the hearth clean, and the plates set before it in the plate-warmer. In summer, if there is to be wine, attend in proper time to putting the bottles into the cooler, heaping round them pieces of ice. Also have ready, in one or more small glass dishes or saucers, a sufficiency of bright clean ice, broken into small bits, (with a dessert spoon in each dish,) for the purpose of using while at table to cool the glasses of wine or water.

Cut the dinner bread into thick oblong pieces or blocks; as it is not customary to *slice* bread, except for breakfast and tea; and take care to have enough in the bread-basket to supply all the persons at table with a second piece, if required. It is extremely awkward to be obliged to replenish the bread-basket in the midst of dinner, some of the company, perhaps, waiting for it in the mean time. Every thing may be so arranged before-hand that the waiter will not have occasion to leave the room during the progress of the dinner.

First lay down the crumb-cloth; and then, if there is a

woollen cover on the dining-table, remove it before you put on the linen cloth, which must be laid smoothly and evenly, so as not to hang down more on one side than on another. Bring in the things (as many at a time as you can) on your tray. Set your plates round the table, one for every person, but place them at the sides only, except those that are intended for the master and mistress of the house, who of course occupy the two ends, and will not be able to carve so conveniently if any one is seated beside them.

It is always better to have too much space than too little; and it is therefore advisable to set a table rather too large for the company, than one that is in the least too small. We have seen a whole dinner party made uncomfortable all the time, from being crowded at a table of insufficient size; and in warm weather, particularly, this is no trifling inconvenience.

Having set round the plates, lay a knife and fork in front of each; and if there is soup, a spoon; also setting a soup plate on each of the flat ones. At each corner of the table lay two spoons across, and put other spoons wherever dishes are to be set. Have a salt-cellar at each corner, between the bowls of the crossed spoons. In some houses it is customary to keep the castors on the side-board, to be handed by the waiter as they may be required. This we think inconvenient, particularly where there are but one or two waiters, and eight or ten persons at table. We see no very *reasonable* objection to having the castors on the dining table. If there are two sets of castors, place in the middle of the table the salad bowl or the celery glass; unless there is company to dinner, and the centre, perhaps, is occupied by a plateau, an epergne, a vase of flowers, or some other ornament.

If there are to be two large dishes, place a carving knife and fork, and a large gravy spoon, for each. For soup, place the

soup-ladle at the head of the table. For fish, lay the fish-knife at the foot. Also knives, forks, and spoons for the side dishes.

At the left hand of every plate place a tumbler, and one or more wine-glasses, according to the variety of wines that are to be brought to table; it being customary to drink different wines out of different sorts of glasses; the fashionable glass for each wine varying so frequently, that it is difficult in this respect to give any rules. The decanters are to stand near the corners. It is now usual at many tables to have a small water-bottle (holding about a pint) placed by the side of every plate, that each person may pour out water for himself. Nevertheless, there should always be water-pitchers on the side-table, to replenish the bottles when necessary, whether large or small ones are used on the table. In summer, when filling the pitchers, put two or three lumps of ice into each.

At the right hand of every plate put the napkin and the bread, taking each piece out of the bread-basket with a fork. At dinner-parties it is usual to have each napkin nicely folded in a diamond or other form, and the bread laid in the centre, covered by one of the corners. On such occasions it is very customary to have light French rolls instead of pieces of cut bread.

On the side-table place a waiter or tray for receiving the dish-covers, plates, dishes, &c., that are removed from the table after using. Also a knife-basket. It is a good custom to keep there always at dinner-time (as mentioned in a former page) a large can or mug of painted block tin, filled with hot water, in which to plunge the *blades* of the knives as they are taken from table, that the grease may not have time to dry on them. To wipe a knife or fork and return it to the table, is not an agreeable custom; as, without a regular cleaning, they will always smell and taste of the things for which they have just been

used; of fish, cheese, or onions, particularly. In all families that are able to live genteelly, there should be a sufficiency of knives, forks, &c., to afford fresh clean ones as often as the plates are changed. It is well, even in small private families, to have on the side-table some extra plates, knives, glasses, &c., in case of a friend coming in unexpectedly, and consenting to sit down and take dinner; this will preclude the necessity of sending a servant out of the room to bring them; besides which, they will be at hand, in case they may accidentally be wanted for other purposes.

The side-board is the place for the extra bottles, glasses, silver, china, fruit, &c., that may be required at the dessert, or after the cloth is removed. These articles may be so disposed on the side-board as to make a very handsome appearance, particularly when it has a marble top, and is lighted up for an evening dinner-party. The side-board is also the place for handsome water-pitchers, finger-glasses, and silver waiters.

When dinner is ready, bring in your dishes on the tray, setting it down on the tray-stand. Each dish should have a cover. If there is soup, set the tureen at the head of the table, to be helped by the mistress of the house; and if there is fish also, place that at the *foot* of the table. Should there be only one of these articles, put it before the lady's seat, and place the largest dish of meat or poultry at the bottom. Set the side dishes opposite to each other; and in arranging the vegetables, do not place together those that are most similar. For instance, do not put peas and beans next to each other; or sweet potatoes and white potatoes; or parsneps and carrots; or squashes and mashed turnips. It would be still worse, when there are two dishes of each vegetable, (as is generally the case at a large table,) to place together both dishes of asparagus, or both dishes of cauliflower. They should be made to match

cross corners, (as it is called,) placing one on each side of the table, not directly opposite, but diagonally or slanting.

Attempts have been made to introduce the English fashion, of keeping all the vegetables on the side-table, the waiters bringing each one separately to the table, as it may be asked for by any person that wishes it, and then carrying it back again. We think this custom too tedious and too troublesome to become very general in America. Unless the waiters are very alert, and amply sufficient in number, it is well not to give them any unnecessary addition to their indispensable business.

Before dinner, let the cold pastry be placed in the side-board closet, that it may be at hand when wanted for the table; or else, if the pantry is close to the dining room, it may be set out there, covering it with a clean cloth to keep the flies from it. Covers of fine black wire net are very useful for fruit and sweetmeat dishes.

Boiled puddings are always eaten warm, and should not be taken out of the pot, till a few minutes before they go to table. When the family are nearly ready for the pudding, the waiter should ring the bell into the kitchen, and the cook will send some one, or come herself, to meet him with the pudding, at the dining-room door.

In placing the dishes, see that they are all set perfectly straight and even, and that each has near it the proper sauce or gravy. Afterwards arrange the chairs round the table; and if it is winter, put the chair-screens, if you have them, on those that are nearest the fire. If it is summer, see that the sashes are raised, and the venetian blinds drawn down, turning the slats, so as to make the room sufficiently light. Then give notice that dinner is ready, either by ringing the dinner-bell, sounding the gong, as may be the custom of the family; or by opening the drawing-room door, and advancing a little towards

the lady of the house, and bowing to her. This last is the most usual mode of announcement when there is company to dinner.

If the dinner is in the evening, see that the lamps, candles, &c., are all in good order before you place them on the table. The table should be very well lighted, particularly at a dinner party. If the dinner is to commence in daylight, and it is so late in the afternoon that there is any possibility of its being protracted till after sunset, it is best to close the windows and light the candles at once; as it is extremely uncomfortable to have the company overtaken by the gloom of twilight, and obliged to wait almost in darkness while the lights are preparing. See also that the entry lamp, stair lamps, &c., are lighted in early time; so that the guests may have no difficulty in finding their way, and that the servants may not be liable to break things by stumbling with them in the dark.

WAITING ON TABLE.—When attending on table you should always be clean and neatly drest; as nothing, at such a time, is more disgusting than a greasy, slovenly, shabby-looking waiter. A good waiter, who has a proper respect for himself and his employers, will always put on a clean collar before dinner, and a clean white apron; taking care that no part of his dress is either dirty or ragged. If he is prudent and sober, his wages will easily enable him to wear decent clothes on week-days as well as on Sunday. There are domestics (women as well as men) who do not scruple to go about the house, and appear before the family and their visiters, almost in the garb of beggars, while all their money is saved for the purchase of holiday finery. Against this disrespectful and revolting practice the head of the family should at least try the

effect of remonstrance; for if passed over or connived at, it will grow into an absolute nuisance.

For a waiter, while engaged in his business, a round jacket is more convenient and appropriate than a long coat; and in summer his clothes should be of materials that will wash. Shoes are more convenient for him than boots, as they are less noisy; and being lighter, he can move about in them with more alertness. Presuming it to be a clean one, his shirt-collar should always appear above his cravat when drest for waiting on table; as the want of something white about the neck will give any man (even a gentleman) a dingy and dirty appearance. When attending at dinner, he should have on his hands a pair of clean white cotton gloves; always, at least, if there is company. He should never wait at table without a small server in his hand, on which to receive or carry round plates, knives, vegetable dishes, the bread-basket, and whatever may be wanted; and in the other hand he should hold a napkin, with which to take hold of the plates, &c., when changing them. Whether he has gloves on or not, the napkin ought on no account to be omitted; and he should hold the plate by the edge of the rim only. We have seen the rim of a plate very disagreeably marked by the thumb of a dirty-handed waiter, who had no napkin.

The master of the house will, before dinner, have given you his orders respecting the wines.

After you have announced the dinner, and held the door open till the company have all gone into the dining-room, shut it, (unless in summer,) and after they are seated, take off the covers of the soup or fish; and, till these are done with, leave the other dishes covered. When the soup and fish are removed, uncover the other things, beginning at the bottom dish on the left-hand side. In taking off the covers, turn them up quickly,

that the drops of greasy steam on the inside may not fall on the table-cloth. Deposit them for the present in the tray, till there is an opportunity of carrying them out.

If you are the only waiter, take your station at the bottom of the table, about a yard from the person that is carving, and a little to the left of his chair: this will give you an opportunity of seeing what is wanted, much better than if you stood exactly behind him. If there are two attendants, the second should place himself in the same manner near the lady of the house. If there are four, two should stand at the sides of the table; not exactly opposite to each other, but one rather nearer to the top, the other somewhat nearer to the bottom. All should be drest as nearly as possible alike, and every one should have a white apron, white gloves, a small server or hand-waiter, (which is frequently of silver,) and a napkin.

Go first to each of the ladies, and in a low voice inquire what you shall bring them. After they are all helped, attend to the gentlemen. When you hold a plate to the carver, stand at his left-hand; and when you take it to the person for whom it is intended, go to the left side also. Hand nothing to any one without first placing it on your small server; and always go to the left side, except when you are filling a glass with water, cider, or beer; then go to the right, as the tumbler stands on that side; and be careful that you do not pour it too full, so as to run it over and wet the cloth.

After every one has been helped by the carvers, take the vegetable dishes, two at a time, on your hand-waiter, and carry them round to each of the company. If the attendants are alert, and sufficient in number, there will be no occasion for any persons at table to offer, or to require being helped to vegetables, sauces, &c., by each other: and no lady or gentleman accustomed to dining in company, will have any hesitation

about asking the domestics for whatever they want; instead of depending on the services of their friends, or waiting awkwardly and silently, in the hope that some one may chance to perceive their destitution and come to their relief.

The waiter, however, should look out attentively, and when he perceives that bread, water, sauce, &c., is wanted, he should bring it, even without being told. He should also attend particularly to any very young or evidently inexperienced persons, whose diffidence may prevent them from asking for themselves.

When you perceive that all the company have done with the meat, poultry, &c., keep your eye on the lady of the house, and she will make a sign for you to take away the plates and remove the dishes. In doing so, take hold of the dishes firmly, the larger ones in both hands, and see that you lift them high enough to clear the glasses, &c. It is well to ring the bell first, as a signal for the cook to have ready the pastry, &c., which in America is generally termed the dessert; though in Europe the dessert signifies only the fruit and other things that are put on the table with the wine, after the cloth is removed.

As you take the plates, put them on the tray or on the side-table, if you have no plate-basket; and deposit the knives in the knife-tray or knife-basket, which should be made with a division for the forks. Do all this expeditiously, and without noise. Then take a fork in one hand, and a large plate in the other, and go round and collect all the pieces of bread that may be left on the table. Next, take your crumb-brush and a small server, and go round and brush off all the crumbs. When there is dinner company, it is very customary to spread two damask cloths on the table, the upper one to be taken off and carried away, after the meat, &c., is removed; leaving beneath it a clean one for the pastry and confectionary. When you bring in these articles, arrange them so as to look handsomely, placing

in the centre of the table the largest and most conspicuous. Beside a dessert plate and a small knife and fork, set, if necessary, a saucer and a spoon to each person. At this time there should always be on the table small vessels of glass or silver, containing powdered loaf-sugar, with a little sugar ladle in each, in case any of the articles should require more sweetening.

The usual time for eating salad or lobster is between the meat and the pastry. These things are generally drest by some one at table, (frequently a tedious business,) and handed round to the company. It is, perhaps, more convenient to have them drest *immediately* before dinner, and brought to table in a large glass bowl.

This also is the usual time for eating cheese.

When the company have done with the confectionary, the finger glasses should be brought on hand-waiters, setting one glass before each person; after which, the napkins having been returned to the table, remove them all.

Finally, clear every thing off the table; and, turning up the cloth all round, take it up by the edges, and carry it away to be shaken out. Then put on the wine, fruit, and cake, with the powdered sugar, in case it should be wanted. Set for every person a small plate, a fruit knife, (those made for the purpose are generally of silver,) a nut-picker, and a doily for the fingers. The nuts should be cracked before they are brought to table, and done carefully, so as to divide them in half, and not crush them to atoms.

Set on the wines and fruit so as to match cross-corners, and the large cake in the centre; and place on the table one or more pitchers of ice-water, standing on small waiters, with a few tumblers round them. If in summer, set on also the saucers of broken up ice. Remove the things from the side-table with as little noise as possible; after which you may leave the

dining-room, as your services will be no longer required there. Let the articles on the side-board remain undisturbed till after the company has adjourned to the drawing-room, or departed.

During dinner, some one should see that the drawing-room fire is burning well, and, if it is evening, that the lamps are lighted, both there and on the way thither.

In the mean time you may see to the washing of the glasses, silver, &c.; counting all the articles of plate, and putting them away carefully.

At dinner parties of gentlemen only, it is usual to have coffee brought in when they have sat a certain time over the wine and fruit. The coffee must be made very strong and clear, and handed round on a waiter with the sugar dish and milk jug: nothing is eaten with it. The time for bringing it in will be denoted by an order from the mistress of the house, or by the master ringing the dining-room bell. After coffee the gentlemen usually depart. If there are ladies at the dinner, they will leave the table with their hostess when she makes the signal, and remain with her in the drawing-room, where she will send for the gentlemen to join them at tea. The waiter will then be wanted to carry round the tea and coffee.

When the dining-room is vacated by the gentlemen, let the table be cleared as soon as possible, and wiped clean; putting the wine, &c., carefully away.

With regard to desserts at dinner parties, a very excellent fashion prevails in some parts of the old world, which might be introduced to much advantage in the new; particularly in warm weather, and in large houses where there is no want of rooms. It is to have a separate table for the dessert, set out in another apartment, (generally one opening into the garden.) When the company have finished the meats, &c., they are conducted into the cool fresh dessert-room, and take their seats at

the table, where there has been time and opportunity to arrange the articles of confectionary so as to produce a much more elegant effect than when brought in one at a time to replace the dishes that have just been removed. Meanwhile, the first table can be cleared completely, and with more convenience than when done in presence of the company.

Another advantage of having the dessert table set out in another room is, that it gives the guests an opportunity of changing partners.

The preparations for a dinner party should be commenced the day before. The waiter should have a bill of fare given to him in time, that he may know what arrangements to make in his department.

It will be seen that the foregoing directions for waiting on table refer particularly (but not exclusively) to large dinners. Any waiter that is clever in his attendance on company, will be equally so when his services are required on a smaller scale, and when there are none at table but the family. In genteel houses the arrangements of a family dinner should be so conducted, that the waiter, being accustomed every day to setting the table nicely, and waiting on it properly, will not feel the least at a loss when he is required to do so for company. If the family fall into the habit of waiting on themselves when they are alone, the domestics (besides losing some of their respect for them) soon get out of practice: and when there are strangers at dinner, become so bewildered and awkward as frequently to cause much vexation.

Some families wish to dispense with the presence of servants at meal-times, considering them a restraint on the freedom of conversation. When this is the case, the little round tables called dumb-waiters are very useful, placing one of them behind every two persons. On these are placed clean plates, knives,

forks, and whatever may be wanted; and each has a shelf below, on which to set away the dirty plates, &c.

CARVING.—The seat for the carver should be somewhat elevated above the other chairs: it is extremely ungraceful to carve standing, and it is rarely done by any person accustomed to the business. Carving depends more on skill than on strength. We have seen very small women carve admirably sitting down; and very tall men who knew not how to cut a piece of beef-steak without rising on their feet to do it.

The carving knife should be very sharp, and not heavy; and it should be held firmly in the hand: also the dish should be not too far from the carver. It is customary to help the fish with a fish trowel, and not with a knife. The middle part of a fish is generally considered the best. In helping it, avoid breaking the flakes, as that will give it a mangled appearance.

In carving ribs or sirloin of beef, begin by cutting thin slices off the side next to you. Afterwards you may cut from the tender-loin, or cross-part near the lower end. Do not send any one the outside piece, unless you know that they particularly wish it.

In helping beef-steak, put none of the bone on the plate.

In cutting a round of corned beef, begin at the top; but lay aside the first cut or outside piece, and send it to no one, as it is always dry and hard. In a round of *a-la-mode beef*, the outside is frequently preferred.

In a leg of mutton, begin across the middle, cutting the slices quite down to the bone. The same with a leg of pork or a ham. The latter should be cut in *very thin* slices, as its flavour is spoiled when cut thick.

To taste well, a tongue should be cut crossways in round slices. Cutting it lengthways (though the practice at many

tables) injures the flavour. The middle part of the tongue is the best. Do not help any one to a piece of the root; that, being by no means a favourite part, is generally left in the dish.

In carving a fore-quarter of lamb, first separate the shoulder part from the breast and ribs, by passing the knife under, and then divide the ribs. If the lamb is large, have another dish brought, to put the shoulder in.

For a loin of veal, begin near the smallest end, and separate the ribs; helping a part of the kidney (as far as it will go) with each piece. Carve a loin of pork or mutton in the same manner.

In carving a fillet of veal, begin at the top. Many persons prefer the first cut or outside piece. Help a portion of the stuffing with each slice.

In a breast of veal, there are two parts very different in quality, the ribs and the brisket. You will easily perceive the division; enter your knife at it, and cut through, which will separate the two parts. Ask the persons you are going to help, whether they prefer a rib, or a piece of the brisket.

For a haunch of venison, first make a deep incision, by passing your knife all along the side, cutting quite down to the bone. This is to let out the gravy. Then turn the broad end of the haunch towards you, and cut it as deep as you can in thin, smooth slices, allowing some of the fat to each person.

For a saddle of venison, or of mutton, cut from the tail to the other end on each side of the back-bone, making very thin slices, and sending some fat with each. Venison and roast mutton chill very soon, therefore it is usual to eat it with iron heaters under the plates. Some heaters are made to contain hot coals, others are kept warm with boiling water, and some are heated by spirits of wine; the last is a very exceptionable mode, as the blue blaze flaming out all round the plate, is to

many persons frightful. Currant jelly is an indispensable appendage to venison, and to roast mutton, and to ducks.

A young pig is most generally divided before it comes to table, in which case, it is not customary to send in the head, as to many persons it is a revolting spectacle after it is cut off. When served up whole, first separate the head from the shoulders, then cut off the limbs, and then divide the ribs. Help some of the stuffing with each piece.

To carve a fowl, begin by sticking your fork in the pinion, and drawing it towards the leg; and then passing your knife underneath, take off the wing at the joint. Next, slip your knife between the leg and the body, to cut through the joint; and with the fork, turn the leg back, and the joint will give way. Then take off the other wing and leg. If the fowl has been trussed (as it ought to be) with the liver and gizzard, help the liver with one wing, and the gizzard with the other. The liver wing is considered the best. After the limbs are taken off, enter your knife into the top of the breast, and cut under the merry-thought, so as to loosen it, lifting it with your fork. Afterwards cut slices from both sides of the breast. Next take off the collar-bones, which lie on each side of the merry-thought, and then separate the side-bones from the back. The breast and wings are considered as the most delicate parts of the fowl; the back, as the least desirable, is generally left in the dish. Some persons, in carving a fowl, find it more convenient to take it on a plate, and as they separate it, return each part to the dish; but this is not now the usual way.

A turkey is carved in the same manner as a fowl; except that the legs and wings being larger, are separated at the lower joint. The lower part of the leg, (or drumstick, as it is called,) being hard, tough, and stringy, is never helped to any one, but allowed to remain on the dish. First cut off the wing, leg,

and breast from one side; then turn the turkey over, and cut them off from the other.

To carve a goose, separate the leg from the body, by putting the fork into the small end of the limb; pressing it close to the body, and then passing the knife under, and turning the leg back, as you cut through the joint. To take off the wing, put your fork into the small end of the pinion, and press it closely to the body; then slip the knife under, and separate the joint. Next cut under the merry-thought, and take it off; and then cut slices from the breast. Then turn the goose, and dismember the other side. Take off the two upper side-bones, that are next to the wings; and then the two lower side-bones. The breast and legs of a goose afford the finest pieces. If a goose is old, there is no fowl so tough; and if difficult to carve, it will be still more difficult to eat.

Partridges, pheasants, grouse, &c., are carved in the same manner as fowls. Quails, woodcocks, and snipes are merely split down the back; so also are pigeons, giving a half to each person.

In helping any one to gravy, or to melted butter, do not pour it *over* their meat, fowl, or fish, but put it to one side on a vacant part of the plate, that they may use just as much of it as they like. In filling a plate, never heap one thing on another.

In helping vegetables, do not plunge the spoon down to the bottom of the dish, in case they should not have been perfectly well drained, and the water should have settled there.

By observing carefully how it is done, you may acquire a knowledge of the joints, and of the process of carving, which a little daily practice will soon convert into dexterity. If a young lady is ignorant of this very useful art, it will be well for her to take lessons of her father, or her brother; and a

married lady can easily learn from her husband. Domestics who wait at table may soon, from looking on daily, become so expert that, when necessary, they can take a dish to the side-table and carve it perfectly well.

At a dinner party, if the hostess is quite young, she is frequently glad to be relieved of the trouble of carving by the gentleman who sits nearest to her; but if she is familiar with the business, she usually prefers doing it herself.

TO DRAW POULTRY, &c.—Though to prepare poultry for cooking is by no means an agreeable business, yet some knowledge of it may be very useful to the mistress of a house, in case she should have occasion to instruct a servant in the manner of doing it; or in the possible event of her being obliged to do it herself; for instance, if her cook has been suddenly taken ill, or has left her unexpectedly.

As all poultry is, of course, drawn in the same manner, it will be sufficient to designate the mode of emptying the inside of a fowl. In winter, if the fowl is frozen, lay it before the fire till it has completely thawed. Then have ready one or more large pieces of waste paper, rolled up loosely into a long wisp; lay the fowl down on a clean part of the hearth, and, taking its legs in your hand, light the paper, and pass it back and forward above the surface of the skin, (turning the fowl on both sides,) so as to singe off all the hairs; doing it so carefully as not to burn or scorch the skin. There should always be a quantity of old newspapers, or other waste paper, kept in a closet or drawer of the kitchen for this and other purposes. Next, lay the fowl upon its back on a clean old waiter or tray, (such as should be kept in every kitchen,) and with a large sharp knife cut off, first the head, and then the legs at the first joint. The next thing is to cut a very long slit in the skin at

the right side of the neck, and with your fingers strip down the skin towards the shoulders, till you come to the craw, which you must take out with your hand. Then with your knife make two long deep cuts or incisions on each side of the body, going downward towards the tail. Put your hand into the cut or orifice on the right side, and pull out the heart, liver, gizzard, and then the entrails. Take care not to break the gall-bag, or its liquor will run over the liver, and make it so bitter that it cannot be eaten, and should therefore be thrown away without cooking. Next, to flatten the body, break the breast-bone by striking on it hard with your hand. Then tuck the legs into the lower part of the slits that you have cut on each side of the body. Afterwards with your hand bend or curve inwards the end of the neck-bone, and tuck it away under the long loose piece of skin left there. After this, lay the fowl in a small tub of cold water, and wash it well inside and out: then dry it with a clean towel.

Next, cut open the gizzard, empty it of the sand and gravel, and take out the thick inside skin. Split open the heart, and let out the blood that is in it. Then carefully cut the gall-bag from the liver, so as not to break it. Wash clean the heart, liver, and gizzard, (having trimmed them neatly,) and return the heart to the inside of the breast; putting back also the eggs, if you have found any. Have ready the stuffing, and fill up with it the vacancy from which you have taken the craw, &c., pressing it in hard. Next, taking between your thumb and finger the above-mentioned piece of skin at the top of the neck, draw it down tightly towards the back of the fowl, (folding it nicely over the bent end of the neck-bone,) and fasten it down between the shoulders with a skewer, which must be stuck in so as to go lengthways down the back. This will prevent any of the stuffing from getting out, and will keep all compact and nice.

Then run a skewer through both the wings and the upper part of the body, tucking in the liver so as to appear from under the right pinion, and the gizzard (scoring it first) on the left. Both pinions must be bent upwards. Lastly, secure all by tying two strings of small twine tightly round the fowl; one just above the skewer that confines the legs; the other just below that which passes through the wings.

Of course, the strings and skewers are removed before the poultry is sent to table.

Turkeys, geese, and ducks are always trussed in this manner, the legs being cut off at the first joint. So are fowls for boiling. But when fowls are to be roasted, some cooks leave on the whole of the legs and feet, (scraping and washing them clean,) and drawing the feet up quite to the breast, where they are tied together by a string.

Pigeons, pheasants, partridges, &c., are all trussed as above, with the legs short.

To draw a little roasting pig, cut the body open by one long slit, and before you take out what is inside, loosen it all with a sharp knife; then extract it with your hands. Empty the head also. Afterwards wash the animal clean, (inside and out,) and fill the vacancy with stuffing. Having bent the knees under, skewer the legs to the body, and secure the stuffing by tying twine tightly several times round the body; first fastening the slit by pinning it with a wooden skewer. Having boiled the liver and heart, chop them to enrich the gravy.

THE BREAKFAST TABLE.—If preparing the breakfast table in winter, first see that the fire is good and the hearth clean. If in summer, that the butter and cream are cooling in the ice. If you have no ice, they may be cooled by standing in a vessel of cold pump-water. In warm weather, some fami-

lies have fresh fruit on the breakfast table, such as currants, strawberries, raspberries, &c. If produced in the garden, they should be gathered early, divested of the stems, put into deep dishes, sprinkled with powdered white sugar, and set on ice, or in some cold place.

Having removed the coloured table cover, (if there is one,) and wiped the table with a duster, spread on the white cloth as evenly as possible, observing that the centre crease of its folds is exactly in the centre of the table. Then place the large japanned waiter at the head of the table, and put on it a cup, saucer, and tea-spoon for each person, and a small pile of three or four extra ones, in case they should chance to be wanted. Put the tea-spoons at the right-hand side of the cup. Back of the cups and saucers, set the sugar-dish on the right-hand, and the cream-pot on the left, with the slop-bowl in the centre; leaving a place behind for the coffee-pot or tea-pot. If there is an urn, its place is beyond the waiter; and there should be a stand for it, either of worsted work or of oil-cloth. If the spout is inconveniently low, (as is sometimes the case,) the urn may be elevated by a stand made of a thick block of wood, nicely finished, and painted and varnished in imitation of mahogany or black walnut. The spout of the tea-urn should be immediately over the tea-pot. If there is a coffee-urn, the cups, of course, are filled directly from it.

In preparing the urn, see that the heater is put into the fire in time to become red-hot. When you put it into the cylinder, take care not to drop it down too hard and heavy, or you may break the bottom of the urn. There should be a long iron rod with a hook at the end, for the purpose of lifting the heater. The water or the coffee must always be boiling hot at the time you pour it into the urn, and it must always be filled to a level with the heater, which otherwise may burn the top and sides.

An urn should be washed out every day, and wiped dry inside; as, if left damp, it will be apt to get musty. An urn that is put by for any length of time should, while out of use, be kept filled with clean waste paper: not newspapers, however, or any sort that is printed. It is well to have a green baize cover for your urns, as it will preserve them from dust and damp, and from injury by the flies.

In some families, a bright tea-kettle on a chafing-dish, to stand on the hearth, is used instead of a water-urn. In this case, see that the chafing-dish is well filled with clear glowing coals, free from ashes; and that the water is boiling hard at the time the kettle is filled. It should be brought in about ten minutes before the breakfast hour, that the tea made with it may have time to draw. Scald the pot *twice* before the tea is put in.

After you have set the cups, place round the table the plates, knives, and forks, leaving a few extra ones on the side-board. If they are used in the family, do not forget to set round the little cup-plates. Lay also a napkin for each person. Place the castor in the centre of the table, and the eggs just behind it. If a tin or silver egg-boiler is used on the table, it should be filled in the kitchen with water that is boiling. Then put in the eggs, which ought first to be wiped clean; for, though the outside is not eaten, if dirty they look disagreeably. In three or four minutes pour off the first water, (which will have become chilled by the coldness of the eggs,) and fill up the tin with some more that is boiling hard. Then shut up the covers, and the eggs will finish their boiling on the table.

When egg-cups are used, they are generally of china, or else of silver, gilt inside. The egg is set into the cup, and, having broken the large end by striking it with a spoon, it is eaten out of the shell. Another way is to have egg-glasses, and to empty

into the glass the contents of the egg. Spoons for the eggs should be laid beside all the plates. Have two salt-cellars; and, as there should be a plate of butter on each side of the table, put two butter-knives. Butter for breakfast looks very nicely if made into round pats and printed with a small butter print. On the top, if the weather is warm, should be laid a piece of clear bright ice. There are small, covered, deep dishes of china or glass, purposely for holding the butter when brought to table. There are similar covered dishes for cheese. For whatever meat or fish may be at breakfast, lay a knife, fork, and spoon to help it with; and place mats for the hot dishes, which should be brought in with covers. Do not cut the bread too thin, and see that a sufficiency of it is put on at once. If there are hot cakes, let them be brought to the door, and there delivered to the waiter; for it will be very inconvenient to have him continually going in and out for them. Of batter cakes, it is well to begin with four on each plate; otherwise the intervals between the arrival of the fresh supplies will be quite too long for persons with good appetites, or who may have but little time to remain at table.

The domestic that attends at breakfast should (as at dinner) have a napkin and a small waiter, with which to hand every thing. It is the custom in many houses (and a very good one) to send round the sugar and cream, that each person may use them according to his own taste. The custom of putting *brown* sugar in coffee is now exploded in almost all families that live genteelly.

The coffee should on no consideration be thick and muddy. It is not well to roast more than a pound at a time, as it loses its strength by keeping. Previous to roasting, it should be washed through three waters, and then dried before the fire. Then put it into the coffee-roaster; (an iron cylinder, standing

horizontally on feet before the fire, and turned round occasionally by a handle.) If you have not one of these convenient articles, you must substitute an iron pot or skillet; or you may do the coffee in a tin pan, set in the oven of a hot stove. Whatever it may be roasted in, it must be stirred frequently, and done of a fine dark brown, not black; putting among it, while roasting, a table-spoonful of butter. By the time it is taken from the fire, have ready for one quart of coffee the white of two eggs, beaten to a froth, and gradually mix it with the coffee, after it has been poured out into an earthen pan, and while it is cooling. It must not be hot enough to turn the egg white. This will give the coffee sufficient clearness when ground and made; and precludes the necessity of putting in isinglass or white of egg every morning. If it is necessary to roast a larger quantity at once, you will find the whites of *three* eggs sufficient for four quarts of coffee.

If there are both fish and meat on the breakfast table, see to have at hand a sufficient supply of clean plates, knives, and forks, in case any of the company should choose to eat of both. At breakfast, as at dinner, things should be so arranged that the waiter will have no occasion to leave the room. If there is cold ham, let it be sliced extremely thin. Ham for broiling or frying should, early in the morning, or the night before, have the saltness taken out by scalding the slices several times in boiling water, letting it soak in each till the water cools. ....

Half an hour before breakfast, the waiter should ring his hand bell, to give notice that the time is approaching; and when every thing is on the table, and the lady of the house ready to take her seat, he should ring it again. His station at breakfast is behind her chair, a little to the right. He is first to hand round the cups of tea or coffee, one at a time, on his waiter. Next, beginning with the ladies, he is to carry their

plates for whatever they may wish to have, and to hand round the bread, warm cakes, &c., keeping a look-out during the whole repast, to see what may be wanted. A good waiter will pride himself on getting through his business properly and expeditiously, without being continually reminded of it. As soon as the family have quitted the table, (and not till then,) he must begin to fold up the napkins and put them away, and set back the chairs, remove every thing that has been used, shake out and fold up the cloth, and restore the room to order. In ill-managed houses, or where there are bad servants, we have seen a breakfast table left standing with the cloth, &c., upon it till near dinner-time.

THE TEA-TABLE.—The manner of preparing a tea-table differs but little from that of breakfast. The kettle should be put on at least half an hour before, with a sufficiently good fire under it; but it is not necessary, as is the practice with many inconsiderate servants, to make up, in a summer afternoon, as large a fire to boil the tea-kettle as would be necessary for cooking a dinner. Unless it is put on early enough, the tea may be retarded by having to wait for it to boil. Some servants think that if the kettle has *once* boiled, that is sufficient; and they will take it down, or allow the fire to diminish under it, so that, at the time the water is wanted to pour on the tea, instead of being boiling hot, it is only luke-warm; in which case, if even half a pound of tea was put into the pot, it would be weak, flat, and tasteless.

In many families, a white table-cloth is not used at tea. If the coloured cloth is of cotton, and dark, it may do very well, as it can easily be washed. But a woollen cloth on a tea-table is not agreeable, either to the sight, touch, or smell; the grease,

&c., in a short time renders them unpleasant, and they are rarely washed as soon as is necessary.

Unless there are oysters, or cucumbers, the castors and salt need not be set on the tea-table. If there are sweetmeats, it is well to have an extra cream jug, or to have cream in a glass or silver bowl, to be dipped out with a small ladle. For fresh fruit, strawberries, raspberries, &c., a bowl of powdered loaf-sugar will also be wanted. The basket or plates of sweet cake should be carried round the table, on his hand-waiter, by the domestic who is attending, and this should be done not merely at the close of the repast, but soon after its commencement. The various sorts of very small cakes, scarcely a mouthful in size, and called by the confectioners *mixed cakes*, are no longer introduced at tea.

HINTS ON EVENING PARTIES.—In sending notes of invitation, let the hour always be specified, and the day of the month, as well as that of the week. If you intend to have tea, let the word be mentioned in the note; otherwise, invite for *evening* only.

Bespeak your confectionary, &c., at the very best shops; other wise the things may be sent to you made of bad ingredients. Unless your own servants are sufficient in number, and very capable, hire for the evening one or more of the men who make a business of waiting at parties, and who understand how they are conducted at the best houses. If you depend on your own people, you must see that the fires are in good order, and the lamps all lighted at an early hour, and that all the refreshments are actually in the house, so that there may be no disappointment, and no occasion to send out for any thing.

When tea is to be carried round to more than four or five persons, there should be two men as waiters, one to hand the

tea, and the other the cakes. If the party is large, the waiters, of course, should be more in number.

We earnestly recommend, that before the company begins to arrive, there shall be provided in some convenient place, in one of the drawing-rooms, a server with a pitcher of cool water, and some tumblers, for the benefit of those ladies that are in the practice of interrupting and retarding the progress of the tea, and sending away the man that is handing it, to bring them a glass of water; notwithstanding that they might easily have allayed their thirst while in the dressing-room.

On one of the large tea-trays or waiters, set round the cups of green tea, black tea, and coffee; those of green tea distinguished by having a spoon in each cup, the others having spoons in the saucers. In the centre, place the sugar-dish, cream-jug, and a small tea-pot of hot water, for those who wish to weaken their tea, or to drink only milk and water. The handles of all should be turned towards the company. The business of carrying round the tea will be much accelerated, if there is a third waiter, (a boy, for instance,) to take round on a small server, the sugar, cream, and water-pots, as then the first waiter will only have to stop a moment before each person, merely while a cup is taken from his tray. It is not necessary, when tea is handed round to a large company, to have bread and butter, muffins, toast, sliced ham, tongue, or any thing of that sort on the cake waiter. Few persons, (particularly ladies,) on these occasions, have any desire to partake of them, having, perhaps, already taken a family tea at home: and they are very greasy to the fingers, injurious to the gloves, and may also, by some accident, grease the dresses. It is better on the cake waiter to have cake only; for instance, a large handsome one in the centre, placed on a silver waiter, and sliced standing; a basket of smaller cakes, and one of sponge

cake, for persons who are unwilling to eat of any that has butter in it. There should be a silver fork on the tray, for taking out a slice of the large cake, and a knife with which to cut more, if necessary. On this tray should be small plates in piles, set on the side next the company.

The chief waiter must take an opportunity of asking the lady of the house if there is any one to whom she particularly wishes the tea to be handed first. This compliment is always paid to a bride, to the greatest stranger, or to a lady for whom the party has been made. Otherwise the waiter understands that he is to go first to the lady who appears to be the eldest in the room. When all the ladies have been supplied, the tea, &c., is then handed to the gentlemen, taking care to miss no one. When the tea-tray is empty, the waiter is to carry it to the room where it is poured out, and bring it back with a fresh supply. Sometimes, when the company is not very large, the tea is poured out in their presence by one of the ladies of the family, seated at a table in the back drawing-room.

The boy or third waiter having taken from his server the cream, sugar, &c., should carry it round for the empty cups.

The man that has the cake waiter should continue to go round with it, particularly in the interval between the first cups and the second, and should look out to see if every person is helped. After the cups have gone round a second time, (beginning again with the lady to whom the tea was handed first,) it will not be necessary to bring in quite as many the third time, as few persons take more than two. It is customary to conclude by bringing in the cake-tray alone and going round with it at the last.

About an hour after tea, it is usual to send round lemonade in glasses with handles, a basket of little cakes (maccaroons, &c.) being in the centre of the tray. If there is to be a supper,

nothing more is handed round. If not, there is generally ice-cream, jelly, blanc-mange, &c., accompanied by wafer-cakes, savoy-biscuit, or almond sponge-cake, and followed immediately by a tray with wine and liqueurs. Champagne is always carried round in a black bottle, with the cork in except at the moment when the waiter is filling the glasses, which he must do as quickly as possible.

When the wine, &c., is handed to the ladies, it is well to have on the same tray a glass pitcher with cool water, and a few tumblers.

At ladies' parties, when there is what is called a standing supper, and no dancing, it is customary to have the table set in the back drawing-room, about ten o'clock. The waiters who are hired for these occasions perform this business with great expedition and dexterity, and arrange the articles on the table so as to produce a very elegant effect. When all is ready, the chief waiter signifies it to the lady of the house, and the company then assemble round the table.

Some confidential person should be employed on these evenings to superintend *behind the scenes*, and see that proper care is taken of all the things that are left. The servants should be forbidden to invite their friends to the kitchen, as they are very apt to do on these occasions. Having company of their own withdraws their attention from their business, and gives opportunity for much idle gossip; besides which, their visiters generally carry off nearly all the delicacies that remain of the supper, and frequently make too free with the wine.

In the principal cities it is usual to decorate the supper table of a ladies' party with vases of flowers; or with temples, baskets, &c., of ornamental sugar-work. These can be hired, for the evening, of a confectioner. Glass and china can also be hired from a china-store. There are baskets of mottoes or

secrets, ice-creams, jellies, blanc-mange, sweetmeats, fresh foreign fruit, cakes, charlottes, and other things, according as the fashion may be. Also oysters, pickled or stewed, terrapin, and chicken salad, with baskets of small light bread-rolls to eat with them. Much unnecessary expense is frequently incurred on these occasions.

The gentlemen conduct the ladies to the supper-room, and help them as they stand round the table. The waiters should also be alert in seeing that every one is properly attended.

Tea is only dispensed with at very large parties, where handing it round in the crowd would be inconvenient. On these occasions it is sometimes customary to have a table in each of the dressing-rooms, with tea, coffee, and a basket of cake, with a servant to pour out for any one who may choose a cup before they go down. Have no wine in the gentlemen's room.

Few persons, however, go to a party without first taking their tea at home at the usual hour.

On the evening of a party, the fires should be in proper order, and the lamps lighted at an early hour, both in the drawing-rooms, on the stair-case, and in the dressing-rooms; and the ladies of the family drest and down stairs long before it is time for any of the company to arrive, in case some of the guests may chance to be in advance of the hour. Let one of the waiters take his station in the entry, just within the street-door, to be ready to open it immediately, as soon as the bell rings, and to inform the company, as they come, where they are to find the dressing-rooms. In cold weather, there should be a good fire in the stove that warms the hall and stair-case. It is well to have another waiter stationed up stairs, near the gentlemen's room; and a female domestic should stay just within the open door of the ladies' room till the company has all arrived. Both dressing-rooms should be well lighted, having

a good fire in each, and a sufficiency of mirrors, combs, and hair-brushes; and in the ladies' room large pincushions filled with pins on the toilet tables; on one of which it is well to have a work-box with thimble, scissors, needles, thread, sewing silk, &c., in case any one should wish by a few stitches to repair an accident that may have happened to her dress, or to sew on a string that may have broken loose from her slipper. Also a bottle of cologne water, and one of camphor, in case of a lady being suddenly taken ill. Two or three young women should attend all the evening in this apartment, (which is generally the chamber or dressing-room of the mistress of the house,) for the purpose of assisting the ladies in taking off their cloaks, changing their shoes, fastening their gloves, or in any other way that may be required. The cloak, hood, &c., of each lady should be wrapped up together and put into a separate place. If there are not two toilet tables and mirrors belonging to the room, let a second be placed there for that evening; as one will not be sufficient to accommodate all the ladies: and gentlemen are generally rather impatient of being long detained in the passage by waiting for them. It is customary, till all her female guests have arrived, for the lady of the house to remain at the upper end of the front drawing-room, that the company, as they enter, may know exactly where to find her when going up to pay their compliments.

Care should be taken that the fire and lights are kept up all the evening in the dressing-rooms, and that the attendants are at their posts, in case some of the company should come very late, and others should go away very early.

When the party is over, as, in all probability, every person in the house will be very much fatigued, and glad to get to bed, it is better to defer clearing away and washing up the things till next day. Let the lamps and fires be extinguished, the

drawing-rooms and pantry be locked up, and all left as it is till morning. We have heard of over-good house-wives, (more nice than wise,) who boasted of having, after a party, stayed up all night, and made their servants do the same, for the purpose of having every thing washed and put regularly away, and the rooms restored to their usual order; a mode of procedure which few circumstances could warrant, and which certainly evinced very little consideration for themselves, and none at all for their domestics.

At summer evening parties it is the custom (whether the refreshments are handed round or placed on a table) to have, after tea, cakes, confectionary, ice-cream, and fresh fruits, which, if they are berries, should have with them a bowl of powdered loaf-sugar and a pitcher of cream. The beverage, lemonade and orgeat; and after the ice-cream, wine or liqueurs.

From "the signs of the times," there is great reason to hope that the period is fast approaching when large, crowded, and extravagantly luxurious parties will become obsolete; at least in those classes of American society that are or ought to be the most distinguished for good taste and refinement. Surely the most rational, agreeable, and in every respect the most eligible manner of keeping up social intercourse, is to see your friends frequently, but in small numbers; instead of once or twice in the season giving what is called a squeeze, asking every one you may happen to know, (and consequently many whom you do not care for,) and incurring a great and sometimes very inconvenient expense, and a vast deal of fatigue, for a purpose that, after all, affords no real pleasure, either to the family or their guests.

We are glad to find that, in the most really genteel circles, it is now becoming very customary to have only small parties;

inviting but twenty or thirty persons at a time, till, in the course of the season, you get round all your friends: and selecting, on each occasion, those that are likely to be most agreeable and best suited to each other. And, as at these assemblages, nothing is provided that is entirely for show, and the style of dress is comparatively simple, the expense and trouble of receiving company, or of going into it, is greatly and properly diminished; and the enjoyment proportionably increased.

Where there is a small company, not exceeding ten or a dozen persons, it is usual, an hour or two after tea, to have refreshments brought in by a domestic, and placed on one of the tables in the room, with a sufficiency of glasses, plates, forks, &c., allowing a few extra ones. After which, the servant retires, as soon as the mistress of the house has seen that all is right; and the gentlemen go to the table, and help the ladies as they sit, to whatever they may wish. The refreshments remaining on the table, as long as the company stay, and offered again, previous to their departure.

SUPPER PARTIES.—Except at an oyster supper, it is not very customary for ladies to appear at these entertainments. For a gentlemen's supper party, it is usual to have terrapin, canvas-back ducks, or game; and sometimes French dishes. On some occasions, all the articles for a gentlemen's supper party are cold. The table is set out nearly the same as for dinner, first seeing that the room is well lighted and well warmed. If the supper consists entirely of cold things, the plates must be cold also; and it is not usual at suppers, to have either wine-coolers or finger-glasses; or to hand round coffee at the close. There is sometimes chocolate and rusk.

Pastry is rarely seen on a supper-table. The dessert is of ice-cream, oranges, grapes, &c.

At an oyster supper, it is usual to have all the various preparations of oysters, fried, stewed, broiled, roasted, raw, and in patties. Potatoes mashed, and browned, are generally added. The roasted oysters are served in the shell, on very large dishes, and brought in "hot and hot," all the time; as they are generally eaten much faster than they can be cooked. Small baskets (usually of maple or stained wood, with brass hoops) are placed on the floor, for the purpose of receiving the shells, beside the chairs of the gentlemen; as the business of opening the oysters mostly devolves on them. At the right hand of each plate, is placed a thick folded towel, and an oyster knife, which is used only to open the shell; at the other side, the napkin, fork, bread, tumbler, wine-glasses, &c. On the side-table, let there be plenty of plates, knives and forks, to change with; a basket of bread or light rolls; pitchers of water; and bottles of porter and cider; decanters of wine being on the table.

Several butter-plates, with a butter knife to each, should be set along the table. Sometimes the butter is made up into the shape of a pine-apple, or a basket of flowers.

We subjoin an excellent receipt for

Cream-oysters.—Take, for instance, five hundred of the largest and finest oysters you can procure. Lift them out of the liquor, one at a time, by sticking a fork into the heart or hard part, and lay them in a deep pan. Then strain the liquor; take the half of it only, and boil it. When it has come to a boil, have ready three quarters of a pound of the best fresh butter, divided into balls or lumps, and each slightly rolled in a very little flour. Add them to the boiling oyster-liquor; and when they are all melted, stir the whole very well, and put in the oysters. As soon as they have come to a boil, take out the

oysters, and throw them immediately into a pan of very cold water; this will plump them, and give them firmness. Then take a quart and a pint of rich cream; add it very gradually to the liquor, (stirring all the time,) and give it another boil after the cream is in; seasoning it with a powdered nutmeg, or more, according to your taste. When it has boiled again, return the oysters to it, and simmer them in the creamed liquor a few minutes; just long enough to heat them thoroughly. Then take them out, put them into a tureen, and serve them warm, with rolls of fresh bread.

Here is a very fine receipt for

Oyster Patties.—Have ready some shells of puff-paste, baked empty, in small patty-pans. You may bespeak them in the morning, of a good pastry-cook, on whom you can depend for using only the best butter. Take a sufficient quantity of oysters, drain them, remove the hard part, and chop the rest into very small pieces. Mix them with some rich cream, and season them to your taste, with powdered mace and nutmeg. The mixture must be very thick. Put it into a saucepan over a moderate heat, and when it has come to a boil, take it off the fire, and put a portion into the hollow of each of the baked shells. You may serve them up either warm or cold.

If you wish to have the patties with lids, bake, inside of each, a bit of bread-crust, to support the top. When they are baked, remove the lid nicely, by slipping a knife under it, fill the patties with the oyster mixture, (previously cooked,) and then restore the covers.

Oyster pies, the size of a soup-plate, may be made in this manner, with chopped oysters and cream, either with or without covers.

CHINA WARE.—For common, every-day use, china ware of entire white seems now to have superseded all others, and very justly; as, when of good quality, it is pure and delicate in its appearance, never looks the worse for wear, (as is the case with much of the gilt china,) and when broken is easily matched. If possible, avoid buying cups with handles; as the handles are rarely used, and soon knocked off, and the cup then looks shabby and defaced. Many of the saucers now made are but very slightly concave, and turn outwards towards the edge, which makes them useless to persons who do not like to take their tea out of the cup. As there are many who prefer drinking out of the saucer, it is well to buy them of a convenient shape, and also to have a set of little cup-plates or cup-mats.

India china (except the large jars) is now much less in favour than formerly; as the French is generally preferred to it, the gilding being more lasting, the colours finer, and the patterns more elegant. The Worcester china is also very beautiful in quality, gilding, and painting. It is not unusual to make up at the china stores what are called Harlequin tea-sets, every cup and saucer being different, and to be purchased separately. Odd cups and saucers are imported for this purpose, of all shapes, patterns, and colours. A Harlequin set, however, should consist of none but the most elegant articles. If of low-priced cups and saucers that have no beauty to recommend them, the whole will have a mean and paltry effect, looking like the leavings of broken sets.

China of a white ground, sprigged with flowers of different colours, has too much the look of calico. The most elegant that we have seen has but one colour besides the gilding. A delicate light blue or pink, with a rich gold border, is very beautiful. So is dove-colour and gold; or purple and gold.

TO MEND BROKEN DISHES.—If you have any dishes or plates that have been merely broken in two, but not shattered, procure from a house-painter a small quantity of common white paint. Take the two halves of the dish, (first seeing that they are perfectly dry, and free from grease;) place them, bottom upwards, on a shelf or common table, or on a floor, and smear the broken edges with the paint, laying it on neatly with a small brush. Then join these edges together, fitting them closely. Cut some strong new linen-tape the exact length of the fracture. Cover one side of the tape also with white paint, and lay it over the crack where you have joined the two broken pieces together. Press down the tape closely on the crack, so as to make it lie smooth and even. Then let the dish remain untouched for three or four weeks, by which time the fracture will be firmly cemented, and the dish will never break again in that place.

Perform the process in the place where the article is to remain unmoved till quite dry; and do it on a shelf, table, or floor that is perfectly level. It should be done in a room that is not in constant use, where it can be shut up so that nothing will disturb it while drying, and where no dust can lodge on it.

A bowl or other vessel, cracked but half across, may be mended by plastering the crack on both sides with only the white paint, omitting the tape.

Many servants are in the habit, when a dish comes from the table, of setting it on hot coals, to keep the meat warm for their own dinner, at the risk of splitting the dish in two. Let this practice be forbidden; and direct them to remove the meat into a tin or iron pan when they wish to warm it. Whenever plates or dishes are broken in half, care should be taken to save the pieces, that they may be mended in the above manner: we

know it to be a mode of cementing them that can certainly be depended on.

TO MEND BROKEN GLASSES.—Get some cloves of English garlic; (you may obtain them in market, at a seed-store, or at a druggist's;) tie them up in a rag, lay them in a tin pan, and pound them with a hammer to get out the juice. Next take the broken glass, (for instance, a tumbler, bowl, or dish that has been broken in half,) and wet or smear each of the broken edges with the garlic juice. Then stick them firmly together, stand the article on a plate, and set it away to remain undisturbed for a fortnight.

The broken lid of a pitcher can also be mended in this manner.

There is no way of mending a looking-glass, if broken.

TO MEND A WINDOW PANE.—If a window glass is cracked across, you may mend it by plastering some putty on both sides of the crack. This will not look well, of course, but it will make the broken pane air-tight, and prevent it from falling apart, and may do very well till you can have a new glass put in by the glazier.

TO SOFTEN OLD PUTTY.—In removing old or broken panes from a window, it is generally very difficult to get off the hard dry putty that sticks round the glass and its frame. Dip a small brush in a little nitric or muriatic acid, (to be obtained at the druggist's,) and go over the putty with it. Let it rest a while, and it will soon become so soft that you can remove it with ease.

CEMENT FOR ALABASTER, MARBLE, &c.—Take a pound of bees-wax, and half a pound of rosin, and melt them together. Have ready three-quarters of a pound of finely powdered alabaster, or powdered marble, (according to the article you wish to cement,) and add it gradually to the melted mixture, stirring the whole very well. Then knead the whole mass in water, that the ingredients may be thoroughly incorporated. You may add more of the powder, to bring it nearer to the colour of the article to be cemented.

Before applying this cement it must be heated, and so must the parts of the subject you are going to unite; they must also be thoroughly dry, and quite free from grease.

The powder may be obtained from an alabaster or marble shop.

For cementing plaster of Paris, make the mixture with pulverized plaster.

COMMON CEMENT.—Mix together half a pint of vinegar and half a pint of milk. When they have formed a curd, take the whey only, and mix it with the whites of five eggs, beating the whole very hard. Then sift in, gradually, sufficient quicklime to convert the whole into a thick paste. This will be found useful for broken bowls, jugs, &c. Rub both the broken edges, and then cover the crack with it, allowing it a fortnight to dry.

Another good cement may be made by mixing together equal quantities of melted glue, white of egg, and white lead, and boiling them.

CEMENT FOR IRON KITCHEN UTENSILS.—Take six parts of yellow potter's clay, and one part of steel filings; mix them together with a sufficient quantity of linseed oil to make a thick paste of the consistence of glazier's putty. Then

apply it to the cracked parts, on both sides, and let it stand three or four weeks, undisturbed.

CEMENT CAKES.—Take four ounces of the best glue, and two ounces of ising-glass; put them into a common glue-kettle, with as much mild ale as will cover them. Dissolve them, over a slow fire, to the consistence of strong glue. Then add gradually, an ounce and a half of well-boiled linseed oil, stirring the whole very hard. Spread it out to cool, and then cut it into cakes; in consistence, it will resemble India rubber. When wanted for use, boil a piece of it in a proportionate quantity of ale, till quite dissolved, and apply it hot. Then let the article rest till next day.

It will unite wood, earthen-ware, china, &c.

By adding a little tow to the solution, it will afford an excellent cement for leaks in casks, &c.

COMMON PASTE FOR PAPER.—Take two table-spoonfuls of wheat flour, and mix it gradually with half a pint of cold water, carefully pressing out all the lumps, and making it very smooth. If you wish it thinner, add more water; another half pint will make it quite thin. Pour it into a sauce-pan or skillet, set it on hot coals, stir it frequently, and after it has come to a boil, let it continue boiling about five minutes. Then take it off, and put it to cool.

A little powdered alum, (for instance, a half tea-spoonful to the above quantity,) stirred in while over the fire, is an improvement to paste, making it more tenacious.

In pasting paper on wood, first wet the paper all over with a clean sponge dipped in cold water; spread the paste on the wood, and lay on the paper while damp; otherwise it will be in wrinkles, when dry.

RYE PASTE.—For very strong purposes, (wall paper, for instance,) the paste should be made of rye-flour, with the addition of a little powdered rosin.

COLD PASTE.—This can be obtained at any time, when it is not convenient to boil it, by keeping always in the house, a bottle of gum arabic water, made in the proportion of an ounce of pulverized gum-arabic to a jill of water. Mix a little flour with barely water enough to dissolve it, making it very smooth, and free from lumps; then add a little of the solution of gum-arabic, diluting it with more water, if necessary. The gum will make this paste sufficiently adhesive for any common purpose, without boiling.

COMMON GLUE.—Take a piece of glue, and melt it over coals in a small earthen glue-pot. When it has come to a boil, take it off, and apply it warm, by spreading it on with a small brush, or a flat stick. If it congeals before you are done with it, melt it again. While drying keep a string tied round the article glued.

RICE GLUE.—Mix together rice-flour and cold water, to a thick paste, pressing out all the lumps with a spoon, and making it very smooth. Then dilute it with a little more water, (altogether, you may allow a jill of water to a tablespoonful of rice-flour,) and boil it slowly, as long as you would boil starch; stirring it frequently. When done, set it to cool. Use it for pasting fine paper, and for any little ornamental articles made of paste-board. It is a very nice and durable cement.

The water in which rice has been boiled for the table, will afford a cement for slight purposes.

BED-CHAMBERS.

REMARKS.

It is customary to have the two principal bed-rooms furnished equally well; the second being usually appropriated to visiters. Besides this, if the house is large, there may be other spare bed-rooms, fitted up in a plainer manner. It is not a good practice to keep articles belonging to the family, in the presses, closets, or bureaus of the spare bed-chambers. As most of these things have to be removed, (or, at least, *ought to be*,) when the room is (for more than a few days) occupied by a visiter, it is better to place them permanently elsewhere. A female guest, particularly, from requiring more space for her articles of dress, should have the entire use of all the receptacles in her apartment; also, no lady can feel secure of the privacy of her room, if she knows that she is liable to be frequently disturbed at unseasonable times, by members of the family coming themselves, or sending servants to get things out of the closets, drawers, &c., of the spare chamber.

CHAIRS, SOFAS, &c.—In every chamber there is great convenience in having a rocking-chair, a stuffed easy chair, or something of the sort, and one or two footstools. Also, low chairs, to sit on when sewing, or when washing your feet. Large, deep sofas, with square pillows, are now considered essential articles of furniture in bed-rooms. These sofas are generally covered with furniture chintz, or dimity, or damasked

brown linen; and are very useful in case of illness, or to recline on for an afternoon nap. Many of them are made to contain a frame and a double mattrass, which can be drawn out at night, so as to furnish an extra bed, when necessary. Plain ones may be had in Philadelphia as low as forty dollars. They require great care in keeping clean, otherwise they may be infested with insects.

A cheap substitute for a chamber-sofa is a long, broad settee of painted wood, furnished with a mattrass and square cushions, covered with chintz tied on with strings, and having a valance in front.

The most convenient chairs for bed-rooms are of curled maple, with cane seats; but if the other furniture is elegant, they will be considered too plain. In this case, handsome painted and gilt chairs will be more in accordance, the colour corresponding with that of the curtains. Mahogany chairs are generally considered too heavy and cumbrous for a chamber.

Trunks and square wooden bonnet boxes may be made rather ornamental than otherwise to a chamber, by fitting them up as seats. To do this, have for the top of each trunk a brown linen cushion, stuffed with moss or hair, and made exactly to fit. For this cushion let there be an outside covering of chintz or some other material, (as handsome as you please,) with a binding, and a fringe or a frill all round, deep enough to conceal the place or crack where the lid opens. Then have a valance of the same, (either full or plain,) to nail, with small tacks, all round the sides and ends of the trunk, and descending to the floor. Fasten the cushion firmly to the top of the trunk, by tacks driven through the binding. By drawing out the tacks with a claw-hammer, the cushion and valance can be removed when it is necessary to wash them, and when the trunk is wanted for travelling. We have seen an old champagne basket

used in a bed-room as a receptacle for shoes; and made quite ornamental by being cushioned and valanced in the above manner on the outside.

There are chamber ottomans, with the wooden frame made hollow inside, like a long box, for the purpose of containing the bed linen, &c. They stand in the recesses, and have stuffed seats and cushions, covered generally with chintz.

RECEPTACLES FOR DRESSES, &c.—In building or altering a house, it will be found an excellent plan to construct a range of large closets (three in number) between the two principal chambers on each floor; the central closet having two doors, (one opening into the front room and one into the back,) and two tiers of deep shelves. In summer, by throwing open both these doors, you may have a fine draught of air through the rooms. On the inside of each door let hooks be fixed for hanging up dresses. Of the other two closets, one may belong to each room; or, if uniformity of doors is particularly desired, the middle closet (being the largest) may be appropriated to the occupants of one chamber, and the side closets to those of the other.

A ward-robe, or commode, is an almost indispensable article of furniture for a chamber, particularly if there is no large closet or press. In spacious rooms occupied by two persons, there are frequently two commodes. Those are perhaps most convenient that have a tier of shelves on each side, and a space in the middle, furnished with two rows of large brass or iron hooks, on which to suspend dresses or coats; the linen and smaller articles to be laid on the shelves.

Exclusive of the large wardrobes that are tall enough to contain dresses hanging up, there is a smaller sort, about the size and height of a bureau, with four shelves instead of

drawers, all enclosed by a two-leaved door, opening in front. They stand on castors, and are made of mahogany or stained wood, and have advantages over bureaus, as they preclude the trouble of pulling drawers in and out; the whole being opened by a door, one lock suffices for all. Every thing that you would keep in a drawer can be laid just as conveniently on the shelves of one of these low commodes.

There is frequently much trouble with the handles of bureau drawers, particularly if they are of glass, as they are very apt to come off in your hand. So, indeed, are the plated and brass handles. Those of mahogany keep their places best, and have been introduced very successfully on the handsomest bureaus. Unless the top of a bureau is of marble, it is usual to cover it with a white cloth, either of damask linen, or of dimity, fringed. If a drawer is apt to stick in damp weather, the inconvenience may be remedied by nicely paring away with a knife a little of the wood on the side edges.

Bandboxes are seldom used now, except for the convenience of conveying a cap, bonnet, or dress to the house of a friend or a milliner. They are rarely found among the baggage of a genteel female traveller; square wooden boxes, with locks, keys, and handles, being substituted for them. These wooden boxes are generally tall enough to contain a folded dress under the bonnet or other millinery, and should be painted on the outside. They will last many years, will bear exposure, and can go outside with the rest of the baggage. Tall square leather trunks are sometimes used for carrying bonnets, &c. A paste-board bandbox ought to have a strong loop of twine, red tape, or galloon, passed through one side, large enough to slip over the hand in carrying it. To secure the lid, bore two holes in it near the edge, one on each side, and pass through them strong pieces of string, each about a quarter of a yard in

length, fastened by a knot on the inside. Make two corresponding holes near the upper edge of the bandbox itself, and pass a similar string through each of them. Then put on the lid, and tie each pair of strings in a tight bow knot. There is no better way of keeping a bandbox fast.

TOILET TABLES, MIRRORS, &c.—The most elegant dressing tables are of mahogany, with marble tops, having at the back a large mirror, with candle-branches or lamp-brackets on each side, and furnished with drawers to hold all the conveniences of the toilet. Dressing tables of plain unpainted wood, with white covers, and valances of muslin made full and deep, and descending to the floor, are not yet quite out of use. For a common bed-room, a toilet cover of fine buff-dyed cotton cloth, with a frill at the top to conceal the place where it is nailed on to the table, and set off with a purple or dark-brown binding, looks infinitely better than might be supposed; and will appear clean much longer than one of white muslin. The small movable looking-glasses, standing on feet, are much out of favour for dressing tables, as they scarcely show more than your head, and are very easily upset. Instead of those, it is now customary to fix a large glass upon the wall at the back of the table or bureau; suspending it by a double ribbon to a strong hook, and making the string long enough to allow the glass to incline considerably forward, so as to give the persons that look into it a better view of their figures. For seeing the whole figure from head to foot, a cheval glass (also called a Psyche) is now a very general and useful piece of furniture in a handsome chamber. It is very large, stands on feet with castors, and can be made to incline backward or forward, as is most convenient. It has also on each side branches for lights. In every chamber should be a second glass, small and easily

moved, to take in your hand for the purpose of looking at the back of your head and neck, after dressing; the large glass being in front. This small back-glass may be hung in a recess, or over the washing-stand, at a convenient height for seeing your teeth while cleaning them.

On the toilet table keep always your dressing-case, your bottles of cologne, Florida water, &c., and a large pincushion, filled with pins of different sizes, including some that are very long and stout, for the purpose of pinning shawls.

The best pins are those with pewter heads, as they do not come off, like the wire heads. In buying black pins, try several to see if they have good points and go in smoothly; as many of them (particularly what they call the jet-black) are so rough and blunt as to be useless. Those of a bluish tinge are preferable. The little minikin pins are very useful for ribbons, frills, &c.

In building a large house, it is very customary to connect a private dressing-room with each of the principal chambers. This room ought to have a good light, and also a fire-place; and should of course contain whatever may be wanted for the purposes of washing and dressing. But in most American houses the business of the toilet is still performed in the sleeping-rooms.

WASHING-STANDS, TABLES, &c.—The most elegant washing-stands are of mahogany, with marble tops; they generally having a closet underneath. To any washing-stand, (even to the plain ones that are made simply in the form of a table, with a drawer, and a shelf below,) a marble top is useful as well as ornamental; mahogany or stained wood becoming very soon disfigured with wet and soap-stains. There should be sufficient space on the top of the washing-stand for a large basin, a large pitcher, a water-bottle that holds at least a quart, a

glass tumbler and a china mug; and also space to accommodate the different china receptacles for soap, tooth-brushes, nail-brushes, &c. Under it or near it a deep foot-bath should be placed. These are either of white ware, or to match the basin and pitchers. On the left side have a wooden stand, (something like a circular stool,) to elevate the slop-bucket about a foot from the floor, which otherwise will be in danger of much splashing. A slop-bucket, for receiving the water that has been used, is, or should be, an indispensable accompaniment to all washing stands. They are sometimes of maple, with brass hoops; but we think painted tin slop-buckets far better than those of wood, as they can be kept clean more easily, and are not so apt to acquire an unpleasant smell. On the left-hand of the washing-stand should be placed the towel-horse, which may be of mahogany, maple, or stained wood, having two bars across; the upper bar being an inch or two below the top, and the lower one about fourteen inches farther down. If the second bar is placed too low, the towel hung on it, even when doubled, will trail on the floor. The feet of the towel-horse should be strong and heavy, that it may not be easily overset. Towel-horses may be obtained at a very small cost, and no chamber should be without one, as the paint of a chair will soon become much defaced by the practice of hanging a wet towel over the back: so also will the wall. No towel should be less than a yard long. They may be of linen damask, thick bird's-eye diaper, or of white huckaback. The last is the best for common use; and if of the first quality, it wears better than any other towelling: its usual price is twenty-five cents per yard. Thin, low-priced towelling wears so badly that it is not worth buying; and cotton towels are not used by persons of genteel habits. Foot towels are usually of thick unbleached linen.

There are large, deep washing-stands, that contain inside the pitchers, basins, &c., and a broad, shallow slop-bucket, and have a lid to open with hinges, which, when shut down, conceals the whole, and makes it appear like a table. These stands are used in libraries, in offices, and to place in a recess of the passage, down stairs, for the convenience of washing hands, without going above.

There are low wash-tables, for the convenience of washing very young children. They are made of proper height for the low chair on which the nurse sits, while she is performing this office. They have a shelf beneath, to contain the pitcher; and in the top is cut a small hole for the soap-cup, and a large one for the basin, which should be very capacious; so that the baby, in its earliest infancy, may be immersed in it, and when older, may be seated on the table, with its feet in the water.

A table, to use when writing or sewing, is an indispensable article of furniture to a chamber. Writing materials ought to be kept in every bed-room, that they may be ready for use, when wanted; a work-box will not be omitted in an apartment belonging to a lady. A hanging shelf, for books, is far better than to lay them about the mantel-piece, or on the top of the bureau.

BEDSTEADS.—In providing your chambers with bedsteads, it is always best to purchase them all quite new; otherwise, you never can be certain of their being perfectly clean, and free from insects which the approach of warm weather may bring out For a large and handsomely furnished chamber, no bedstead looks so well as the square, high post, with curtains. What are called French low post bedsteads, are preferred by many persons, who have an objection to curtains. We think, however

(to say nothing of the dreary and comfortless appearance of a curtainless bed, in cold weather, particularly when a sick person is lying in it,) that the winter climate of most parts of America is such as to render curtains highly desirable at that season, to all who can conveniently procure them. It is not necessary to draw them closely all round; but if the heads of the sleepers were always screened from the cold air of a cold room, there would, perhaps, be fewer tooth-aches, rheumatic pains, coughs, and sore-throats. Still, there is one very serious objection to bed-curtains, in the rooms of children, or of any persons that are not habitually careful; the danger of their being set on fire. When this accident *does* happen, it may sometimes (if instantly perceived) be extinguished, by catching up the end of the curtain, and with both hands squeezing and crumpling it down upon the burning part, so as to smother or crush out the flame.

Unless the room is so small, that it cannot be fixed otherwise, no bed should be placed with one side against the wall, particularly in summer, as that position impedes the free circulation of air round the sleeper, greatly increases the heat, and seldom fails to produce insects. A room must indeed be small that will not, by judicious arrangement, allow of *some space* on both sides of the bed; and even a little is better than none.

What are called canopy beds are generally placed with one side against the wall, that a beam or circular block may be fixed in it, from which the curtains are to descend. This is not necessary for canopy curtains, if the bedstead is made according to a new and excellent French fashion, of a low post bedstead, with two high poles directly opposite; one rising from the centre of the head-board, and one from the foot-board. Both are connected at the top by a corresponding bar or

horizontal pole, over which, the curtains are arranged by large, movable brass rings. These curtains are in the form of a tent, only that they hang full and open, both at the sides and at the head and foot. They consist of four long straight pieces, having three breadths in each. They are looped up, or tied at the four knobs of the low posts; and when let down, and closed, they descend to the floor. The head only of this bedstead is against the wall. It is called the French double pole bedstead.

TO PUT UP BEDSTEADS.—The windlass bedsteads, that are now so much in use, are very easily put up. They are in four parts; all of which must be stood up together, held by four persons, and closely fitted into each other at the corners. Then the winch or stick that is sent with the bedstead must be put into the hole, at one of the sides, and wrenched round with a strong arm. This tightens the whole of the wood-work, and nothing more is to be done but to lace the sacking tightly over the pins.

To put up a high four-post bedstead, you must have the small iron instrument called a bed-key. Place the two head-posts near that part of the wall where the bed is to stand, and lay the foot-posts on the floor, at a proper distance below. The pieces should all have marks or numbers, to designate those that match each other. Place each foot-post opposite to its corresponding head-post. Next, lay the long or side-pieces in their proper places, then the short or end-pieces that go at the head and foot. Then put one long and one short screw at each corner of the bedstead. The assistance of four persons will now be required, to rear up the four posts, and set in the sides. Next, slip the head-board into the groves; and then proceed with the bed-key to turn and fasten the screws firmly.

The four long screws are intended to screw into the sides, and the four short ones into the ends. The screw holes into which they are inserted are under the little round brass plates, which must be turned aside to get at them. Next, lace up the sacking; to do which well, and to secure its knots firmly, will require the strength of a man. Finally, get on the movable wooden steps, (such as is used in all houses for putting up and taking down upholstery,) and fix the four pieces of the top-rail, by slipping the holes at the end of each, over the spikes at the top of each bed-post.

If there is a straight cornice at the top of the whole, it is best to put it on after the curtains are up.

If there is no permanent mark upon the different pieces of a bedstead, mark them yourself, with a pencil, previous to taking them down, that you may know how to fit them when put up again.

Tent bedsteads, with curved tops, are put up in a similar manner, with a bed-key; taking care to fix firmly the ribs that support the roof.

In summer, a large bed is far more pleasant than a small one; as it enables you, when one part becomes warm, to remove to the other, which is comparatively cool.

BED-CURTAINS.—These may be of chintz, damask, rich silk, or broad-striped dimity. The last will, of course, bear washing perfectly well, but will also require it once at least in the course of the season; and an opportunity of doing it should be taken when the weather happens to be somewhat mild. Cheap and very well-looking curtains may be made of thick domestic shirting muslin, dyed of a fine buff, with aronetta and pot-ash, and trimmed with worsted fringe, or a binding of purple, dark brown, dark green, or crimson; to be ripped off

when washed, which will not be necessary before spring. The upper valance need not be made full. It will look very well plain, cut into large deep scollops or vandykes, the edges decorated with coloured binding or fringe. Curtains for square or high-post beds are frequently made in long, straight, full pieces, without any drapery or festooning, running with rings on a brass rod round the top of the bed. The foot-valance of a bed should always hang full; it is fixed by tacking the binding with small nails along the frame of the bedstead.

The best sort of chintz curtains are generally lined with coloured glazed muslin. This lining must be taken out and renewed whenever the curtains are washed.

The bed-curtains and window-curtains should of course be of the same material, and corresponding in form. Their colour should contrast well with that of the wall, which in chambers (as in all other rooms) will look best of a light or pale tint.

Curtains of figured or damasked brown linen, though not handsome, are very lasting and economical; and may be set off with a bright coloured fringe or binding.

All curtains ought to be well shaken every day, and frequently brushed between the folds with a hand-brush. To prevent the dust from accumulating on the top or tester, cover it with sheets of cartridge paper, (or very stout brown,) the edges laid over each other. These will receive the dust which would otherwise lodge and accumulate on the tester, and they can easily be removed, brushed off, and returned to their places. To make those more accessible that cover the middle part of the tester, the edges of several sheets had best be pasted together so as to form a large square.

In summer, after the curtains are taken down and put away, it is well, on a high post bedstead, to have a tester and top-valance of dimity or white muslin; otherwise the bare posts

and top-rail will look naked and ungainly. There should also be a white foot-valance to correspond.

It is usual at the head of the bed, to have watch-pockets of the same material as the curtains. If there are no curtains, the watch-pockets may be of velvet or of buckskin.

By the side of a high bed it is customary to have steps for the purpose of ascending it easily. Bed steps are generally of mahogany, covered with Brussels carpeting.

BEDDING.—Many persons think it conducive to health to sleep very hard. This is only the case with peculiar constitutions. Generally speaking, most people will sleep more comfortably, and feel more refreshed afterwards, on a moderately soft bed or mattrass. Even in summer, and in warm climates, a mattrass should not be so hard as to have no elasticity. If the mattrass is sufficiently thick to prevent the feather bed beneath from rising or swelling around you, the proper end is answered as far as health is in question; and certainly the comfort is much greater than if all beneath you is so hard and compact that you cannot but feel as if sleeping almost on a floor of wood or stone; as is often the case, when a thick, solid, hair mattrass has nothing under it but one equally solid of straw. We believe there are few grown persons who, during the severity of an American winter, would *really* find their health impaired by sleeping with the feather-bed on the top of the mattrass; and few that, in the summer, would find themselves too warm by having a feather-bed, instead of a paillasse, *underneath* a mattrass of moderate thickness. Domestics and working people, who have to sleep on very hard bedding, frequently complain of rising in the morning as tired as when they went to bed, and of feeling as if they had not strength to go

about their work. Children, no doubt, suffer much from the same cause.

Mattrasses of horse-hair are cooler than those of wool. The long southern moss is frequently used as stuffing for mattrasses. The mattrass should fit the bedstead exactly; so also should the bed.

Linen bed-ticking is far the best; that of cotton stripe, though lowest in price, is eventually the most expensive, as it lasts but a short time, and the feathers are continually coming through it. When a tick becomes so old and thin as not to retain the feathers well, it is best to get a new one, as the daily loss of feathers will soon materially diminish the size of the bed. It is well for the chambermaid to keep a paper bag, in which to save the feathers that she finds on the floor.

Beds, bolsters, and pillows are not comfortable unless they are large and full, and well stuffed with feathers; it is a pitiful economy to put in so small a quantity that they become nearly flat as soon as you lie down on them. Each bed should have two pillows; and it is well to have some extra ones in the house, in case of illness. The bolsters ought to have white linen cases, as well as the pillows. There is no real economy in buying cotton sheets and pillow-cases, even for servants' beds; as cotton, besides being very uncomfortable in summer, lasts but a short time; and when it begins to get old, it tears unexpectedly in all directions. Linen bedding is universal in genteel families; except when winter sheets of thick cotton may be preferred, as somewhat warmer in very cold weather. For servants' beds, Russia sheeting is the best and most durable.

For a large double bed, it is well to have each sheet three yards long and two yards and a half wide, that there may be plenty to tuck in, particularly if there is no bolster-case. To save a little linen, sheets are often cut out so short and so nar-

row, that, as they can be tucked in nowhere, they keep their places nowhere, and are uncomfortable all night. For a single bed, the length must be the same as for a double one, but two yards will be wide enough. When a sheet that has been long in use becomes thin in the middle, it may be turned by ripping down the seam, and then sewing up the two outer selvages, which will bring together the strongest and best part of each breadth. All the bed-linen should be marked with the whole name of the family; and each pair of sheets and pillow-cases should have the same number or figure, so as to designate the different sets. In making pillow-cases, let them be large enough to admit the pillow easily. They are frequently frilled at the ends, and fastened with buttons. They look very white and nice with an under-case of thick white muslin.

Pillows stuffed with bits of clean paper, cut about half an inch square, are said to be very soft and cool. Hop pillows are sometimes recommended to invalids, or persons who sleep badly. To repose comfortably on a square French pillow, stuffed with hair, requires some practice.

Except in very cold climates, it will not be necessary to allot more than three blankets to each bed; beginning with one in the autumn, and adding the second and the third as the weather grows colder. The blankets should be larger every way than the bed, to allow for tucking in, and for turning down at the head. Blankets of the best quality will last many years. At the close of spring they should always be washed before they are put away. Where the winters are very severe, eider down quilts and cotton comfortables are frequently used, in addition to one or two blankets.

TO KEEP BLANKETS THROUGH THE SUMMER.—Spread a large coarse sheet on the floor. Fold up the blan-

kets and place them on it, having sprinkled between every fold either shreds of tobacco, or bits of camphor. Shavings of Russia leather are also a remedy against moths. Having piled the blankets smoothly, put the remainder of the sheet round them and over them, and pin it up tightly in various places. Then lay the whole in a large chest or in a dark closet. Let them remain unopened all summer. In the autumn, after the warm weather is entirely over, have the blankets all brought down on a fine dry day, and hang them out on lines to dispel the scent of the tobacco, if you have used it as a preservative.

In putting away your blankets, always leave out a few, (allowing one for each bed,) in case of a very cool night, such as sometimes occurs in the summer season, and also that they may be at hand to begin with, as soon as the warm weather is over.

BED COVERS.—White Marseilles quilts keep clean much longer than the knotted white counterpanes. They are not, however, so durable; as the surface of a Marseilles quilt, being fine and thin, soon wears off. They may afterwards be covered with an outside of fine, white, thick muslin, and quilted over again. Patch-work quilts of old calico are only seen in inferior chambers; but they are well worth making for servants' beds. The custom of buying new calico, to cut into various ingenious figures, for what was called handsome patch-work, has become obsolete. Quilts are now made entirely of the same sort of dark calico or furniture chintz; the breadths being run together in straight seams, stuffed with cotton, lined with plain white or buff-dyed thick muslin, and quilted simply in diamonds, shells, or waves. For a large double bed, a quilt or any other cover should be three yards long, and about three yards wide. It is usual to have a quilt or bed-spread of the same

chintz as the curtains. For very elegant beds, the covers are generally of silk or damask, (also to match the curtains,) with a silk lining, and a trimming of fringe to correspond.

Summer bed-covers are usually of furniture chintz or of dimity, with a binding all round: and, if you choose, a cotton fringe. They should have no lining, or they will be too warm for the season. In many families, unlined spreads of furniture chintz are used in winter as well as in summer, depending for warmth on a sufficiency of blankets. This we think a good plan, as it enables you more easily to regulate the covering according to the temperature of the weather.

The old-fashioned country coverlets, woven of coloured yarn, are still used in country houses. They have the advantage of being light as well as warm, are extremely durable, and wash well. It is best to have little or no white in them.

WASHING A COLOURED QUILT.—Make, in a very large tub, a suds of brown soap and water that is not very warm; adding a small tea-cupful of ox-gall to set the colours of the calico. Put in the quilt, and wash it well. Afterwards wash it through a second suds, and wring it very dry. Then rinse it through *three* cold waters, wringing it very hard out of the last. Hang it immediately out to dry, with the wrong side outwards. An hour or two before evening, turn the right side out. Take it in at sunset, and fold it up. Next morning, hang it out again; as one day (even in summer) is not sufficient to dry a quilt thoroughly, the cotton with which it is stuffed remaining damp a long time in the inside. Towards the end of the second day bring it in, fold it up, and (if it is perfectly dry) put it away. A quilt cannot be ironed. It is best to wash them late in the spring, when they are no longer required for the beds; they will then be ready for the cold weather.

In a similar manner you may wash a chintz bed-spread, in two luke-warm lathers, (as hot water will certainly fade it,) with two table-spoonfuls of ox-gall stirred into the first suds. A spread (being single) will dry much sooner than a quilt, and must be sprinkled and folded, and afterwards ironed on the wrong side.

TO WASH A MARSEILLES QUILT, OR A WHITE COUNTERPANE.—Put it to soak over-night in a large tub with luke-warm water, (in which has been mixed about a quart of lye,) and rub some brown soap on the quilt. Next morning, wash it up and down a while in the soaking water; then wring it out, and put it into a clean tub of warm soap-suds, and give it a good washing. Then do the same through a second suds, (hotter than the first,) and wring it out very hard. Rinse it through three cold waters; adding to the last a little blue from the indigo bag. Having wrung the counterpane very dry, hang it out in the sun, wrong side outward; taking it in towards evening. Next day, hang it out again, with the right side out. It may probably take three days to dry completely. It must on no account be put away with the slightest dampness about it.

In washing a quilt or counterpane, never use soda.

TO MAKE COTTON COMFORTABLES.—These are soft thick quilts, used as substitutes for blankets, and laid *under* the bed-spread. One of them is equal in warmth to three heavy blankets; and they are excellent in cold winters for persons who like to sleep extremely warm. In chambers with fire, or in a room that has had a fire all day, a comfortable will generally be found too warm a covering, except in severe weather. It is best to use them in cold apartments only. If the house should be crowded with guests, so as to cause a scarcity of

beds, a thick comfortable may be found a convenient substitute for a mattrass.

Early in the spring, all the comfortables belonging to the house should be washed and put away till winter.

A comfortable for a large or double bed ought to be three yards long and three yards wide. You may make it of glazed coloured muslin, (in which case it cannot be washed,) or of furniture chintz, or cheap calico. It is best to have both the lining and the outside of the same material. Having run the breadths together, place it in a quilting-frame, and lay on the cotton bats thickly and evenly, each one a very little over the edge of the other. A comfortable of the above size will require three pounds of carded cotton bats. It should be quilted in very large diamonds, laid out with chalk and a long ruler, or with a cord line dipped in raw starch, wetted to a thin paste with cold water. In quilting a comfortable, you need not attempt to take close, short stitches.

In laying the cotton between the lining and the outside, leave *unstuffed* about half a yard on each side and at the bottom; but continue the stuffing quite up to the top or head of the comfortable. Let the thin part, however, be quilted the same as the rest. By thus leaving a thin border round the sides and bottom, you prevent the inconvenience so often objected to comfortables, their tendency to slip off the bed; as the thin part can be easily tucked in, so as to secure it perfectly from all danger of sliding out of place.

TO MAKE A SILK QUILT.—This is a light and convenient article for a couch or for a child's crib, and will be found extremely useful in a sick-room. It can be made very economically out of two silk dresses, after the bodies are past wear. Take the two skirts and (first removing with Wilming-

ton clay any grease-spots that may be on them) rip them apart, turn them, and sew them together again. You may add to the length by taking the two sleeves, (if they are wide enough,) ripping them open, and joining them across the top of the breadths. After all the silk has been turned and re-sewed, sprinkle and fold it, and iron it on the wrong side, pressing the seams well. Take care that the irons are not very hot, or they will discolour the silk. Then put it into a quilting frame, and lay in one thickness of the glazed cotton wadding in sheets. Quilt it in large diamonds.

In most families, at least one quilt a year might be made of left-off silk dresses, exclusive of those that may be converted into petticoats. The skirts of two silk dresses will make a very good winter petticoat, interlining them with cotton wadding. They should first be ripped apart, ironed smoothly, and turned. If you have not a quilting-frame at hand, you may quilt a petticoat on a large table, or by spreading it on a bed. The most convenient way will be to quilt the breadths separately, (each with its wadding and lining,) and then to sew them together afterwards. They should be quilted in large diamonds, with three or four straight rows along the bottom of the petticoat, which ought afterwards to be bound with very stout ribbon or broad galloon.

A wadded petticoat may be made without quilting, by tacking or basting the sheets of wadding to the lining, as is done in making a cloak or a pelisse. It should be basted with very strong sewing-silk in long needlefuls; taking care to tie firmly the end of every fresh needleful to the end left of the last. Run several straight rows along the bottom after you have put on the outside silk.

TO MAKE UP A BED.—As soon as the bed is vacated, fasten back the curtains, (if there are any,) and let the clothes be all taken off, and spread separately over the chairs; the pillows and bolsters placed near the windows, and the bed turned up towards the head, or pulled down at the foot, so as to expose the sacking to the air. This should be done by the occupant of the bed, immediately on rising, before she begins to wash and dress. The sashes should be raised, (unless the weather is rainy,) and the room ought to be thoroughly ventilated, for at least an hour, even in the winter season. If the weather is such, that rain or snow is likely to come in at the windows, on quitting the room leave the door open, or at least a-jar, that as much air may be admitted as possible. The atmosphere of no apartment can be wholesome, unless it is well ventilated, at least once a day. Besides which, a room continually closed, and a bedstead, from which the bedding is not removed till the moment before it is to be made up, will infallibly produce insects. The sashes should be kept raised, while the bed is making.

When the bed is sufficiently aired, turn it over, and with both hands, take it by the middle, and shake it well in every part, and smooth it evenly: taking care not to have it higher at the foot, than at the head. If there is a mattrass above the bed, turn up the lower half of the mattrass, and shake up that part of the bed; then turn down the upper half of the mattrass, and shake and smooth the upper part of the bed; and then fix the mattrass evenly. Next, spread on the under sheet, tucking it in all round under the sides of the mattrass; so as to keep it smooth and even, and to prevent its wrinkling, dragging, and getting out of place during the night. If it has a white linen case, shake up the bolster well, and lay it on after the under sheet. If it has no case, draw up this sheet more to the head,

and tuck it well over the back of the bolster, but do not stretch the under-sheet tightly, so as to drag the bolster down at night, causing it to get beneath the shoulders of the sleeper. Lay it easy, and pat it with your hands into the hollow between the bolster and the bed. Next, spread on the upper-sheet, tucking it well under at the bottom, lest it get loose and out of place at night. You need not tuck it at the two sides, as you did the under-sheet. Then, if there are blankets, lay them on smoothly, securing them in place by tucking them in at the bottom and at the lower corners. Next, put on the spread or counterpane, taking care to have it smooth and even, and turning it down at the head with the upper-sheet. Then beat up the pillows and lay them in their places, the open ends outwards.

Before you sweep the room, it will be well to cover the whole of the bed with an old sheet, or something of the sort, kept for the purpose in a closet. This will screen the bed from the dust.

If the counterpane is white, fold it up on the wrong side, and do not put it on the bed, till after the room is swept and dusted. If there are curtains, keep them fastened back, and take up the long ends of the falls, and place them on the bed, that they may be out of the way while you are sweeping and dusting. Also turn up the valance. After the room is swept, the curtains should be well shaken, and the dust brushed out of the folds with a hand-brush. *At least* once a week, the upper part and the tester should be brushed thoroughly. You can reach them, by standing on the bed-steps, (if there are any,) or on the movable steps with which most houses are provided, or by getting on a high chair. If dust is allowed to accumulate in bed-curtains, it will cause bugs.

Of course, the bed must always be made before the room is

swept. But if there is to be a fire in the room, that should be kindled first, and the hearth put in order before any thing else is done.

In some families, it is the custom to have in each chamber a small deep tub painted white; and a large stone pitcher of warm water, is left every morning at the room door. By this means, a tepid bath can be taken immediately on rising; and this, to some constitutions, is more conducive to health than a cold bath, particularly in warm weather.

CLEANING A BED-ROOM.—If a fire is to be made in the chamber, that, of course, must be done the first thing, taking up and carrying away the ashes, sweeping the hearth, (which must afterwards be washed with a wet cloth,) and if it is a coal-grate, putting up the blower. Next, if there is a hearth-rug, or loose bed-side carpets, take them up, fold them, and lay them in the passage or out in the balcony, till they can be carried into the yard and shaken. Having washed your hands, proceed to make the bed. It is well, instead of putting on the counterpane at once, to fold it wrong side out, and lay it in that manner on the bed, till the sweeping and dusting is over. Cover the whole bed (bolster and pillows also) with a large old sheet or something of the sort, kept for the purpose of screening the bedding from dust while the room is cleaning. Then, having brought with you a large painted tin slop-bucket with a close cover, empty all the slops, and replace the cover. Throw a towel over the empty pitchers, &c., to keep the dust out of them. It will then be time to take down the blower. The next thing is to sweep the room, beginning under the bed, which should be moved out if you cannot otherwise make clean the floor beneath. A damp mop is an excellent thing for collecting and bringing out the flue from under the bed, wardrobe, &c.

Also, sweep carefully under the drawers, tables, &c., and behind the trunks or boxes, leaving no dust or cobwebs in the corners of the room.

If there are clippings, scraps of paper, or threads about the carpet, pick them up before you begin to sweep. When you have nearly done, open the door, at which you should have a tin dust-pan and a hand-brush, and sweep into the pan all the dust, &c., from the room. By the time you have carried away the slop-bucket and the dust-pan, the loose dust that has been raised by the broom will have settled. Then, with a soft dusting-cloth, go first over the surbase, not forgetting the door-lock, door-panels, and window-frames, and then over all the furniture; shaking your cloth frequently out of the window, the sash of which should be open all the time you are doing the room. Shake the curtains well; and if there are Venetian blinds, dust the slats as high as you can reach. Dust also the mantel-piece, fire-irons, &c. For the looking-glass and pictures have a clean cloth. When you have thoroughly dusted every thing in the room, bring some warm water and two clean cloths, and wash and wipe (inside and out) all the crockery belonging to the apartment, beginning with the glasses and pitchers, and not forgetting the receptacles for the soap and the tooth-brushes. Then, having wiped the washing-stand, set every thing in its place, and arrange nicely all the articles on the toilet, the table, and the mantel-piece. Afterwards bring back and lay down the loose carpets, spread the counterpane properly on the bed, and arrange the curtains. Next, bring in a large clean bucket of fresh water, (which should be furnished either with a tin dipper or a spout,) and fill the pitchers and water-bottle. Hang clean towels on the towel-horse, leaving there the wet one that has been made use of that morning, spread out to dry. It may be used during the day by the occupant of the chamber, for any

purpose for which it might not be necessary to take a perfectly clean towel. Besides the fine towels, there should be on the horse a thick one for washing the feet. If it is summer, bow the shutters or let down the blinds before you leave the room.

In the evening, after tea, go round to all the rooms with your slop-bucket, empty the things, and then bring fresh water to replenish the pitchers. See that the horse is supplied with clean towels, that the night-lights are in order, and the shutters fastened, if in winter.

Some chambermaids have an absurd practice of filling the pitchers with the fresh water before they make the bed and sweep the room, instead of deferring it to the last. This should be forbidden; as, when done first, the surface of the fresh water will be covered with flue and dust during the progress of the bed-making and sweeping.

In some families it is the custom for the chambermaids to have all the bed-rooms on hand at once; first going round and making all the beds; then sweeping all the rooms; then dusting them all; and lastly performing a tour with the fresh water and clean towels. This is a most inconvenient practice; as it keeps all the chambers unfinished, and in disorder, nearly the whole morning; so that not one of them can be occupied, when, perhaps, there are persons in the house who are particularly desirous of having possession of their rooms as soon as possible. The best and most convenient way is completely to finish the work of every room (including the fresh water and clean towels) before you begin another. Also, if done separately, they are usually cleaned with more care than when hurried through by wholesale. If there are visiters in the house, let *their* chambers be done first. The bed-room of an early riser may easily be put in order before breakfast, if required.

TO WARM A BED.—The most usual manner is with a long-handled brass warming-pan, filled with hot coals, and moved all over the under sheet; the upper bed-clothes being turned down to admit it. The heat produced by a warming-pan is, however, very soon gone. A bed may be kept warm much longer by heating a brick in the oven of a stove, wrapping it up closely in a large, thick, old cloth, folded several times round the brick to prevent its burning the sheets, and putting it into the bed near the foot, seeing that it is not too hot. Another way of warming a person in bed is, to take a large black bottle, fill it with hot water, cork it tightly, wrap a cloth round it, and lay it against the soles of the feet; having ready a second bottle of hot water to replace the first when it becomes cool.

Square foot-covers of wadded silk, slightly quilted, are excellent to wrap round the feet, if cold, when lying down. They are still better if stuffed with eider-down.

There are little hand-baskets, lined with fur, to put the feet in while riding in a carriage when the weather is very cold, or while on a sleighing party.

Small portable foot-stoves of perforated tin, set in a wooden frame, and containing a little iron pan to be filled with hot coals, are excellent for keeping the feet warm in winter, when sitting still. They cost but a trifle, and no house should be without them, particularly where wood is burnt.

TO DETECT DAMPNESS IN BEDS.—First have the bed well warmed with a warming-pan. Then, the moment the pan is taken out, introduce between the sheets an inverted glass tumbler. After it has remained there a few minutes, withdraw it. If the glass is found dry, you may go to bed without any apprehensions of chill or rheumatism. If the glass is covered

with drops of wet or damp steam, your safest way will be to take off the sheets and sleep between the blankets; as you may most probably be unable to obtain a second pair that are dryer than the first.

Many persons have caught severe colds by sleeping on new beds, the feathers of which were not sufficiently dry. Before a new bed is slept on, it should be exposed several days to the hot sun, or warmed in a stove-room.

TO STOP THE CRACKS OF DOORS AND WINDOWS.—Before the cold season commences, the window-sashes of the chambers should be made tight, and the doors secured against the admission of currents of air when shut. This will scarcely be necessary in a very well built house, where the doors and windows all fit perfectly, and where the wood-work, being well seasoned, has not shrunk.

Where there are large cracks at the bottom of the door, have a thick slip of wood nailed on the floor outside. A similar slip may be nailed along the side of the door-case where it opens. We have seen these laths covered with green baize sewed on tightly, and the nails driven through the baize only. Also, keep the key always in the lock, as a strong draught of air rushes through an open key-hole. For inferior rooms you may nail a stout slip of listing (the selvage of cloth) all along the outside of the crack; taking it off in the spring. We have seen, in old-fashioned houses, gilt or morocco leather (pinked or scolloped at the edge) tacked with gilt or brass nails round the crack of a door; and as it was considered ornamental as well as useful, it was left there all summer. A long narrow bag, made of carpeting or thick cloth, and filled hard with sand, will somewhat lessen the draught at the bottom of a door, if laid on the floor outside.

For the outside doors, and those of the best rooms down stairs, it is usual, to have a broad, thick, brass ledge fastened to the floor, so as to screen the crack at the bottom of the door.

In the chamber of an invalid, it is well to have a tall, standing screen, placed just within the door, that when it is opened, the rush of cold air may be felt less sensibly.

In a very severe climate, where it is thought best not to raise the sashes during the winter, they may be made air-tight, by pasting slips of thick paper over the cracks, fitting them neatly; or by nailing all round the window-frame, laths covered with baize. Some persons stuff the cracks with wadding, put in with the point of a knife or scissors. There is frequently, however, great difficulty in removing the wadding in the spring; bits of it working in so far, and sticking in so fast, as to prevent the sash from going up and down. A window-sash may be kept very tight, by merely sticking into the cracks, several little wedges of wood two or three inches long, about an inch and a half wide, and shaved quite thin towards one of the ends. Any boy can make them out of a slip of thin board. They can be pulled out in a minute, when it is necessary to raise the sash, and replaced as easily when it is shut down.

In the north, most of the windows are made with double sashes, as preventives to draughts of cold air.

NURSERIES.—The children's apartment is too frequently one of the least comfortable in the house, being either a damp gloomy division of the basement story, or else a narrow room in what is called the back building, excessively warm in summer, by reason of its having a low ceiling, and windows facing the beams of the afternoon sun. It is important to the health of all children, that the nursery should be large, airy, and cheerful in its aspect; and that it should be comfortably warm

in winter, and cool in summer. If it opens into a balcony, so much the better. If not, the children should be secured from the danger of falling out, by iron bars placed across the lower part of the windows. We have seen iron window-guards made very ornamental, by being cast in the form of trellis-work, and painted green. If there are no guards at the bottom, the sash should only be opened by letting it down at the top.

At the head of the stair-case nearest to the nursery, we have seen a gate like that of a paling fence, with a fastening that could not be opened by a small child; and all the bars or laths were perpendicular, to prevent the possibility of climbing on them.

The nursery fender should be very high, and firmly fixed, so as not to be easily removed or overset. If there is a close stove let it be surrounded by a high screen of block tin. The tables should have no sharp corners; neither should there be projecting shelves within reach of the children's heads; nor any hooks or nails in the lower part of the wall. Have a sufficient number of low chairs and stools, and a small low table, on which the children can "make their feasts." There should be a closet, in which all their play-things may be collected and put away at night. Slight gaudy toys, that are merely for show, afford no amusement to children. They do not like play-things that they cannot play with. A rag-doll, (as babies of stuffed linen are most disrespectfully called,) with plain clothes, that can be put on and taken off at pleasure, and washed when dirty, and that can be thrown about without danger of injury, will give far more enjoyment to a little girl, than a splendid, but fragile effigy of wax or plaster, in habiliments of satin, and gauze, and spangles: very showy, but every part of the dress sewed on fast, and immovable. Miniature articles of crockery, tin, and wooden ware; nine-pins; blocks

for building houses; little carts; wheelbarrows, &c.; are always interesting and agreeable to children; most of whom also take great pleasure in a slate and pencil. Their slates should be small, (of six cent size, for instance,) and furnished with two long twine strings, one for the pencil, and one for a bit of sponge. We cannot but think, that if every child, at two years old, was supplied with a slate and pencil, every child would teach itself enough of drawing, to lay a good foundation for the acquirement of that useful and delightful art, when cultivated at a later period. We have seen very intelligible sketches on the slate, made by children of four and five years old; and in every instance, the same young persons have drawn admirably, by the time they were fourteen or fifteen.

THE ATTICS.—The attic or upper rooms of a three story house are generally appropriated to the domestics. It is well that at least one of these rooms should have a fire place, in which (where coal is burned) a small cheap grate may be set. Upper rooms where wood is burned in an open fire-place, are very apt to smoke, from the shortness of the distance to the top of the chimney. Where there is no fire-place, there should be a hole made in the chimney part of the wall, for the admission of a stove-pipe; as a small close stove, either for wood or coal, may be found necessary in case of sickness, or if the room should chance to be for a while occupied by one of the members of the family. In well-finished attics, there are frequently shutters to the windows. If there are no shutters, the sun-beams may be excluded, by thick blinds of lined wall paper, or of stout brown linen, or even of strong domestic cotton.

It is best to have a separate bed for each of the domestics. Many a valuable hired woman has left her place, rather than

be obliged to sleep in the same bed with another female that was disagreeable to her. Servant-women who have just come from Europe, not unfrequently arrive with contagious diseases, produced or fostered by the heat and dirtiness of the steerage; and a clean American female is justifiable in objecting to the risk of having such a bed-fellow.

Painted low-post bedsteads are best for the rooms of the domestics: who, if they had curtains, might very probably set them on fire with their candles. What are called cot-bedsteads are objectionable, on account of the difficulty in keeping them free from bugs. The sheeting may be of strong unbleached linen for summer, and unbleached domestic cotton in the winter. One of the quilts called comfortables will give as much warmth as three blankets.

In winter let there be a piece of carpet to lay down by the side of each bed. In summer it will not be necessary.

Each servant's room should be furnished with a washing-table, a looking-glass, a table, and several chairs. In good houses there are generally closets in the attics. If there are no closets, let a few shelves be put up, and also some pegs or large hooks, on which they may hang their clothes, with a curtain of thick calico or check to screen them from the dust.

The walls of garret-rooms should always be white-washed; and it is well to have this done twice every summer. While we urge the humanity as well as the policy of giving the servants of a family no real cause to complain of want of comfort in their sleeping-rooms, (or in any thing else,) we also suggest the expediency of the mistress of the house seeing that the attics are *kept comfortable*, by due attention being paid to their cleanliness. The domestics should all be instructed to take off the bed-clothes and spread them out on chairs, early in the morning, as soon as they are up; putting the bolsters and

pillows near the window, and raising the sash before they leave the room, so as to admit the fresh air. After the chambermaid has finished her work below, she should go up and put the attics in order, sweeping and dusting them every day. Insects are frequently conveyed to the chambers of the family upon the clothes of servants who come out of dirty beds and dirty garret-rooms.

If mouse-holes are found in the attics or in the loft above, they should be immediately stopped up, and measures taken to destroy the mice; otherwise these troublesome little animals will be very likely to find their way to the lower apartments.

In summer, the attics should be scrubbed at least once a month, and the bedsteads taken down, examined, and cleaned.

A bell from the room of the lady of the house to that of the cook is indispensable, that she and the other domestics may have notice when to rise in the morning. Many servants, however, have the excellent habit (and it is easily acquired) of waking of themselves, and rising of their own accord at day-light.

SKYLIGHTS.—The sky-lights which are generally placed on the roof to light the upper stair-case, should have very thick glass, each pane fitting exactly; else they are liable to leak, and to be broken by a violent rain or hail-storm. They are sometimes made with a hood or wooden covering, to be shut down previous to a storm. Care should be taken that all the wood-work of the sky-light (as well as the glass) fits tightly; otherwise it will not only leak from rain, but from the melting of the snow, when it thaws. As soon as the snow has ceased falling, some one should go up and remove it at once (while it is still soft) from the skylight, which will otherwise be entirely

darkened; and, if the snow freezes on it, may probably remain obscured for some weeks.

On handsome houses we frequently see a lantern or Belvidere, instead of a common skylight; and they are much better, as the glass, standing perpendicularly, is in no more danger from rain or snow than any of the other windows.

ENTRANCE HALLS, &c.—The entry or hall should be kept extremely clean. A neglected entry will give strangers an unfavourable impression of the house. If there are two doors, one within the other, so as to make a square space or vestibule between, it is best to keep the outer or street door unlocked, that visiters may at once be enabled to go in and shelter themselves from the weather; while the inner door is always kept fastened with a dead-latch, if you are apprehensive of thieves. The bell being at the front door, the person who rings it can go in, and wait in the vestibule till the servant comes to admit him. It is well, in the vestibule, to have always two chairs or a small settee. The floor (if not of marble) is usually covered with oil-cloth; and a foot-mat is of course indispensable.

If the inner door is kept always fastened, each of the principal members of the family should furnish themselves with keys for the dead-latch, getting them made by a locksmith after the pattern of the first key.

In the passage, beyond the inner door, let the hat-rack and umbrella-stand be placed, and near them a row of brass hooks, fixed at a proper height for hanging up gentlemen's cloaks and surtouts. The best hat-racks are those with a mirror.

There should be a settee or a few chairs in the entry, that persons waiting there may have an opportunity of sitting down. In the recess near the stair-case have a table or shelf to hold

the small chamber lamps in the evening, with a larger lamp always burning, by which to light them when wanted. If the drawing-rooms are up stairs, two hanging lamps will be necessary, one to light the passage below, and one for that above.

As there are no pictures or curtains to be set off by the contrast of a sober-coloured wall, the walls of the entry and staircase may be painted pale blue, or light green, lemon yellow, blossom colour, or cream colour. If the hall is wide and light, it is usual to hang it with large maps on rollers; for instance, one of the United States, one of the state you inhabit, one of Europe, and one of the world.

Some persons, in summer, shade the fan-lights of the front and back door with green paper cut to fit exactly, and fastened up with small headless tacks. These paper-screens are intended to prevent the sun-beams from fading the carpet; but they darken the passage extremely.

The servant that attends the front door should have general orders to go immediately, as soon as the bell rings. And on opening the door, he is not to hide behind it when giving an answer, as if ashamed to be seen. If decently dressed, (as he always ought to be,) there is no cause for shame. He should give an answer at once, without stopping first to stare at the stranger; and without hesitating, as if coining a falsehood. The highly reprehensible custom of ladies, when they did not wish to see visiters, ordering their domestics to deny their being at home, is now very properly exploded in good society. The servant is directed to say that the ladies are engaged, or that "they do not see company to-day." When this is understood, the domestic that opens the door, is not to pause and say that "he will go and see," but he will reply promptly as he has been told.

When the family are at home, and intend to receive their friends, the servant in showing a lady or gentleman to the

drawing-room, should inquire the name of the visitor, and announce it as he holds open the door, that those within may know who is coming. If none of the family are in the drawing-room, he is, on showing in the stranger, (a lady, for instance,) to place a chair near the fire, if it is winter: or to invite her to take a seat on the sofa, if it is summer. If the room is dark, he is to open the shutters, or turn the blinds, so as to give sufficient light. He is then to inquire the name of the lady, that he may inform those of the family, which of their friends they may expect to see. When the lady is about to depart, he will be at hand immediately after hearing the parlour-bell, to go forward and open the street-door for her.

There should be mats at each of the passage doors, and at each parlour door. For the latter, mats of shaggy wool, like a sheep-skin, are much in use. The mats should all be taken into the yard, and shaken and beaten every day, at the time the entry is swept.

THE FRONT DOOR.—It would be well if all door-steps were furnished with hand-rails. Without them, there is much danger of slipping down in icy weather, or at night, or for persons that are lame. In Philadelphia, it is the custom (and a very good one) to wash them every day, (using warm water in winter,) and also the pavement before the house. A foot-scraper is an indispensable appendage to a front door. As soon as a snow has done falling, and before it has time to freeze, it should be immediately cleared entirely away from the door-steps, and pavement. It is then an easy task, but a very difficult one after it has frozen. To say nothing in regard to the danger of persons slipping down on the ice, and being severely injured, (of which there are instances every winter,) an icy door-step or pavement has a wretched and slovenly appearance,

gives a mean aspect to the house, and is altogether inexcusable; for if you have not a man-servant to clear it away with a spade or large shovel, you can get it done for a trifle by the poor men who go about for that purpose after a snow, and to whom such a job is frequently an act of charity. We have seen stout little boys, the sons of gentlemen, find great pleasure and good exercise in shovelling the snow from the door in a bright winter morning. Also, let the pavement and steps at the back-door be cleared from the snow as soon as possible. If, however, the snow has been allowed to freeze on these places, keep the ice always well covered with ashes, or sprinkle salt on it. Every winter there are limbs broken, and lives endangered, from falling on icy pavements or frozen door-steps; accidents that would never happen, if every citizen did his duty in keeping his own premises free from ice, and if the public bodies were equally vigilant in having the snow immediately cleared away from the vicinity of the public buildings.

If obliged to walk on snow or ice: carpet moccasins are excellent preventives from slipping; and so are *broad-soled* India-rubber shoes, of the thick old fashioned sort.

Just within the front door, have always a large mat to wipe the mud or dust from the feet. We have seen, in addition, a large foot-brush, half a yard square, of short, stiff bristles, set in a heavy wooden frame, and placed near the mat.

If you live in a handsome house, and have lamps at the front door-step, it will not only add much to the convenience of those who go in and out, but also be a great security against thieves, to have these lamps lighted *every* night, and not merely when you expect company. No robber will attempt to force his way into a house, if the front is well lighted all the time; and the additional expense of oil will not be felt by any family

that can afford to reside in an elegant mansion, containing valuable plate and costly articles of furniture.

There is great convenience in having in a front door a slit for the reception of newspapers, letters, &c. This aperture should be perpendicular, (not horizontal, according to the old custom,) and its best place is just above the handle of the lock. Over it should be placed a movable brass or silver-plated cover, to be slipped to one side when a paper is thrown in, and replaced. This cover, if handsome, will make the slit rather ornamental than otherwise.

No private dwelling should be without a name-plate on the door. The want of one frequently causes much inconvenience to strangers, particularly in a row of houses that are all alike, and in streets whose similarity is so great as in Philadelphia.

BELLS.—No room should be without a bell; as there is no part of the house in which a bell may not be useful, particularly in case of accidents, or of persons being taken suddenly ill in the night. It would be a good custom, in large private houses, to have the rooms and bells numbered, as in hotels. Much trouble may be spared to the domestics by establishing different modes of ringing the bell, so as to apprize them of what is wanted before they come up stairs. For instance, let it be understood that if a servant is to come for the purpose of receiving a message or an order, the bell is to be pulled *once*: and if fuel is wanted, let it be pulled *twice*: if lights, *three* times: if water, *four* times. In some families the manner of ringing the bell is so regulated, as to denote, not the thing, but the servant that is wanted: as, one ring for the waiting-man; two for the boy; three for the chambermaid, &c.

The handle of the front-door bell should be placed low, so

as not to be out of the reach of a child. The bell itself should be large, and loud enough to be heard in any part of the house. In hanging it, let the wire go along as straight as possible; for bends and turns make it hard to pull effectively, and frequently cause it to be broken in the effort. We have known houses into which it was very difficult to obtain admittance, on account of the inefficiency of the door-bell, or the almost impossibility of pulling it so as to sound; the visiters being not unfrequently obliged to give up the attempt and go away, in despair of being heard by any one.

Brass knockers are now considered old-fashioned; but they have at least the advantage of being easily sounded, and never getting out of order.

DOOR-LOCKS.—There is no economy in finishing a house with door-locks of inferior price and quality; as they are so often out of order, that the frequent expense of having them repaired soon becomes greater than would have been the additional cost of having good ones at first. Brass locks and keys are the best, and therefore the most economical; a rule that is good in nearly every thing. It is well to have all the locks and keys engraved in corresponding figures, that the exact key of every lock may be known at once; key No. 3 belonging, of course, to lock No. 3. If the number is marked on a little round piece of brass attached to the key, do not have the edge of the brass ornamented by jagging, as is sometimes done; for the points or scollops are very inconvenient, and hurt the hand whenever the key is applied to the lock.

When the hinges of a door begin to creak, rub them well with lamp-oil or with soft soap.

The practice of putting heavy weights to a door, for the purpose of causing it to shut immediately of itself, is not a good

one; for (to say nothing of the loud and disagreeable noise it occasions) very bad accidents have happened to children, from being caught in a door while closing so rapidly that they could not escape from it in time. We have known a tea-waiter with all its china demolished, by the person that carried it being unable to pass with sufficient quickness when the door closed with a weight.

CHIMNEYS.—Smoky chimneys are intolerable antidotes to comfort, and therefore care should be taken to construct them otherwise. Perpendicular flues, that go up quite straight, are much more apt to smoke than those that are zigzag, or have bends or elbows in them. The longer the chimney, the better the draught; for which reason fire-places in the upper story will be frequently incommoded with smoke, while those farther down are entirely free from it. In two-story structures, the chimneys should be very tall, lest their draught be overpowered by adjoining buildings that are higher. This is sometimes the case, even in a three-story house, when one of four stories is erected beside it. The remedy then is to raise the chimneys of the lowest house, or to put pots or cowls on them. Two separate flues in the same chimney should have no communication with each other before they reach the top; otherwise one of them will be sure to smoke. It is best to narrow the aperture at the top of the chimney, that there may be less space for the wind or for damp air to rush down the flue. Also, chimneys (those of kitchens particularly) sometimes smoke from having the aperture large in the extreme at the bottom. The smoking of a large fire-place may be sometimes partially remedied by a piece of sheet iron about the depth of eight, ten, or twelve inches, nailed along the whole front of the chimney-piece.

FLOORS.—In building or new-modelling a house let the floors be made of wood that is very well seasoned, otherwise they will shrink from the walls: leaving large cracks round the surbase to become places of egress and ingress for cock-roaches and mice. It is well to have all the floors perfectly level on each story—it being inconvenient for children, and for servants carrying things, to have a step or two to go up or down in passing from room to room.

When they are not to be carpeted, it is an excellent plan to have the floors painted; as it preserves the wood, fills up the cracks, and saves much hard-scrubbing. White or lead colour is best. The strip of floor at the two sides of the entry and stair-carpet looks very well painted white; and instead of scrubbing, it need only be washed with a wet cloth.

DAMP WALLS.—If a new house is finished in the autumn it is not prudent for the family to remove into it till late in the spring, particularly if it is built of stone or brick. The walls require a long time to dry thoroughly, and the general humidity diffused through the rooms by the dampness of new plastering has been found in many instances sadly deleterious to the health of some of the occupants, either by producing almost immediate rheumatism, or laying the foundation of pulmonary complaints that ended fatally. It will be well to have the grates and stoves set early in the autumn, and a fire made up once a day in each of them throughout the winter: some person going daily to the empty house to attend to them.

The expense of these fires will be amply compensated by the confidence of security from damp, with which you may take possession of your new house, when the spring has set in.

HOUSE-CLEANING, &c.

PREPARATIONS.

In some families there is no general house-cleaning at stated periods, but the rooms are scrubbed, white-washed, &c., one at a time, as may be most convenient. But the usual custom in America is to have the house completely cleaned from top to bottom twice a year; late in the spring and early in the autumn. As the temperature of the season varies in different parts of the Union, it is a good rule not to commence house-cleaning in the spring till the trees are all in full leaf; but to begin it in autumn as soon as the leaves become tinged with brown; having it entirely over before the 20th of September; at which time the equinoctial rains may be expected, fire will be necessary, and the house and furniture ought no longer to appear in the guise of summer. But at no season should house-cleaning be commenced when there is a prospect of bad weather. And the whole business may be deferred or anticipated a week or more, if there is a prospect of the master of the family having business to take him from home at the period so uncomfortable to all gentlemen. We would advise him, however, before he goes, to put his library-table in order himself, and to lock up (taking the key away with him) all his papers, &c.

Besides the assistance of your own domestics, you will find it necessary to employ at least three other persons; a white-washer, a scrubber, and a man to take charge of the carpets

You should bespeak their services a week or two beforehand, as at the usual house-cleaning seasons they are much in demand, and you may be disappointed in obtaining them. It may be well to make a stipulation with them that they are not to undertake the white-washing or cleaning of another house at the same time with yours; a practice that is very common with them, rather than lose a job. The consequence is, that after doing a day's work (or perhaps only a morning's work) at your house, they will go off to another and work there a while; you, in the mean time, seeing nothing of them all the afternoon, or perhaps during the whole of the next day, to your great disappointment and inconvenience.

The cook is never required to assist in house-cleaning; as at that time she will have enough to do in preparing food for an additional number of persons, and in clearing things away after them. They should all have an early and substantial breakfast, and a luncheon between breakfast and dinner; they will work the better for it. And give them their tea before they go home in the evening.

The first thing is to remove most of the furniture from the rooms; the next is to take up the carpets. This will be done by the man you have engaged to attend to them, and by the assistants of his own that he will bring with him. In Philadelphia it is easy to procure a coloured man who, for about five dollars, will undertake all the carpets of a large house. He will bring a cart, into which he will put them all, after he has taken them from the floors and folded them loosely; and he will be provided with carpet-sticks, brooms, and whatever is necessary, including men to help him. Having taken the carpets to some one of the vacant lots in the skirts of the city, he will make them perfectly clean, by shaking and beating them first, and then laying them on the grass and sweeping

them. He will then fold them neatly, and bring them home in his cart, ready to be put away, if they are not to be in use during the summer. It is well to give him, before he goes out with the carpets, a quantity of tobacco to lay among the folds, or a quarter of a dollar to buy some for the purpose.

As soon as the carpets are gone, the floors must all be swept. And this must be done *twice over;* as the first sweeping will only take off what is called the rough dirt. The looking-glasses, pictures, &c., should be taken down, dusted clean, and then laid upon their faces on the beds, or on large tables in the centre of the drawing-rooms, covering them with a sheet or blanket. The lamps, branches, vases, and all the ornamental articles belonging to the mantel-piece, centre-table, and pier-tables, had best be collected all into one room, and cleaned while there by some careful person.

WHITE-WASHING.—The white-washing and scrubbing should always be commenced in the upper story, descending by degrees; the stair-case being done last. In a new house, no wall should on any account be white-washed or painted till after the plastering has been dry at least a year.

To make white-wash, put lumps of quick-lime into a bucket of cold water, and stir it about till it is all dissolved and mixed. It should be about as thick as cream. A pint of common white varnish, (which can be procured at a cabinet-maker's for a trifle,) mixed in a bucket of white-wash, will make it stick like paint. Instead of water to mix the lime with, skim milk (which must be perfectly sweet) will make the white-wash very white and smooth, and prevent it rubbing off easily. White-wash is put on with a very long-handled brush, made for the purpose; and it should be spread thinly, smoothly, and evenly. When it is quite dry, it must be gone over with a

second coat; and if the wall has previously been very dirty, or coloured with yellow ochre, a third coat of white-wash may be necessary. For ceilings, instead of the common white-wash, it is best to give them a coat of what is called Paris white, (to be obtained at the paint-stores,) mixed with water.

All the closets should be cleared out, and their walls white-washed, and the paint of the shelves and doors cleaned.

CLEANING PAINT OR WAINSCOTTING.—Have ready two buckets of water, some hard soap, a flannel, a soft linen cloth, and some old, soft, linen towels. Paint will come off if cleaned with soft soap, pearl-ash, sand, or a scrubbing-brush. In one bucket, rub the soap in the water till it makes a light suds, dip in the flannel, and with it rub the paint well. Then, as you go along, rinse off the soap with the soft cloth dipped in the other bucket of water, and dry, as you proceed, with the old towels; hanging them to dry in the window as they become wet. In this manner clean the doors, (on both sides,) the window-frames, shutters, and whatever painted wood-work or wainscotting may be about the room; using the movable steps, when necessary.

If you find an ink-stain on the paint, wipe it with the wet corner of a cloth dipped in oxalic acid, (either in powder or dissolved.) This will remove the ink. Then, in a few minutes, wash off the oxalic acid with an old towel and clean water. If the paint is white, no trace of either the ink or the acid will be left. If it is coloured paint, rub the place with some harts-horn and water, and let it dry. The same application will take ink out of a floor, or remove its stain from a mahogany table, or from a carpet; the hartshorn and water restoring the colour that has been faded by the oxalic acid in expelling the ink.

It is best to clean the paint directly after the white-washing, and before the windows are washed.

WINDOW WASHING.—Having taken down the curtains or blinds, wash the outside of the windows, raising the sashes, and throwing against them cold water from a tin mug; looking out first, to see that no person is passing below. For the inside, take a sponge dipped in luke-warm water, and rub each pane of glass till quite clean; finishing with a soft linen cloth. For the best windows, after washing the glass with luke-warm water, (as above,) rub every pane with a buckskin dipped in finely-powdered whiting, or prepared chalk; and then wipe it off with a soft linen, and finish with a silk handkerchief. This will make good glass look beautifully. To reach the top in cleaning the inside of windows, you must stand on the movable steps. If there are Venetian shutters, brush or wipe them well between all the slats. If there are Venetian blinds, see that they are in good order before they are put up for the summer; and, if necessary, have them re-painted, and the cords renewed.

It is said that windows will look much clearer if, in the water that is thrown up to wash the outside, a handful of saltpetre has been dissolved.

CLEANING CHAIRS.—Painted chairs should never be scrubbed, as it takes off the paint. It is sufficient to wipe them well with a flannel dipped in luke-warm water, and afterwards with a dry cloth. If there is gilding on the chairs, do not wet them at all, but wipe them with a dry soft cloth. Chairs of curled maple may be washed with a flannel and luke-warm soap-suds, then rinsed with a cloth dipped in cold water, and then finished with a dry cloth.

Directions for cleaning other articles of furniture, will be found in preceding parts of this book.

SCRUBBING FLOORS.—After the white-washing, paint-cleaning, and window-washing of each room has been completed, let the floor be scrubbed; first seeing that it has been well swept. For this purpose, have a small tub or bucket of warm water; an old saucer to hold a piece of brown soap, a large, thick tow-linen floor-cloth and a long-handled scrubbing brush. Dip the whole of the floor-cloth into the water, and with it wet a portion of the floor. Next, rub some soap on the bristles of the brush, and scrub hard all over the wet place. Then dip your cloth into the water, and with it wash the suds off the floor. Wring the cloth, wet it again, and wipe the floor with it a second time. Lastly, wash the cloth about in the water, wring it as dry as possible, and give the floor a last and hard wiping with it. Afterwards go on to the next part of the floor, wet it, scrub it, wipe it three times, and proceed in the same manner, a piece at a time, till you have gone over the whole; changing the dirty water for clean, whenever you find it necessary. For a large room, fresh warm water will be required four or five times in the course of the scrubbing.

When the floor has been scrubbed, leave the sashes raised while it is drying.

For scouring common floors that are very dirty, have by you an old tin pan with some gray sand in it; and after soaping the brush, rub on it some sand also.

In scrubbing the stairs, commence at the top, and come gradually downwards; doing one step at a time, and finishing each, before you begin the next. Use for the stairs a hand-brush, instead of a large one with a long handle. You will

require clean water at least once for every flight of stairs. For the kitchen-stairs, you may use sand as well as soap.

Before the steps of the staircase are scrubbed, the painted part of the bannisters should be cleaned. First sweep them well with a bannister-brush, getting all the dust thoroughly out from between the rails. Then wash them with soap and flannel and luke-warm water, rinsed off with plain water, and dried with a linen cloth. The mahogany part must be cleaned in the same manner as your other mahogany.

FINISHING THE HOUSE-CLEANING.—A house-cleaning generally finishes with the kitchen, cellar, kitchen-staircase, and yard. The closets in the kitchen should be all cleared out, white-washed, and scrubbed. So also should the dresser shelves and drawers, the tables, &c. The tin-ware, iron-ware, and all the utensils belonging to the kitchen and cellar, should have a complete scouring; though, of course, they ought to be kept clean at all times. If any entirely useless rubbish has been allowed to accumulate, let it be burnt, rather than occupy space to no purpose.

After the spring house-cleaning, (which, east of New York, had best be deferred till June, or till the damp, chilly weather seems entirely over for the season,) let the fire-place in one of the parlours be so arranged, that a fire can be made up there if necessary.

See that the curtains, carpets, and any articles of furniture that may not be wanted during the summer, are put carefully away.

Let all the books be removed from the shelves, well dusted, and regularly arranged.

Previous to the autumn house-cleaning, let all the chimneys be swept; at least, all those in which wood is burned. It will

not be necessary to put up your winter curtains before November.

At each house-cleaning, let all the bedsteads be taken apart, examined, and the joints washed with cold soap suds.

If your house requires painting, papering, or other repairs, have them done just before the cleaning time. Previous to replacing the furniture in your rooms, let every thing be mended that requires it.

TO REMOVE THE SMELL OF PAINT.—Take three or four broad tubs, (such, for instance, as hold about eight gallons,) fill them with cold water, and put into each an ounce of vitriolic acid, which you can obtain from a druggist. Place these tubs near the wainscot, in a newly painted room. This water will absorb and retain the effluvia of the paint. Next day, fill the tubs with fresh water, and add to each, another ounce of vitriolic acid. Repeat this a third day, and on the fourth, the smell of the paint will not be perceptible.

Raw onions, sliced, and set on plates about a newly painted room, are said to take away the smell of paint; or rather, we suppose, to change it for their own; which, certainly, has the advantage of not being unwholsome, though to most persons far from agreeable. The sliced onions should be every day replaced with fresh ones, till after the paint has entirely dried, and its smell is quite gone. The onions that have been standing in the atmosphere of the paint, should be thrown into the fire, and destroyed at once; as if eaten, they would be poisonous.

TO TAKE CARE OF FURNITURE WHEN THE HOUSE IS REPAIRING.—It is not always necessary, on these occasions, to remove or pack away the furniture, particularly if the rooms are large. Having taken up the carpets,

and had the floors swept, place the tables, and sofas, and largest pieces of furniture in the centre of the room, building or arranging upon them and round them, all the other articles, so as to occupy as little space as possible, and be perfectly safe from injury. Cover the entire stack with old quilts sewed together, or with your worst carpets, put round and over the whole, so as to conceal every article; and then secure all, by sewing together, as may be most convenient, the edges of the carpeting.

PREPARING ROOMS FOR SUMMER.—In some families, the carpets are replaced on the floors, after the spring house-cleaning, and kept down all summer; and no change is made in the furniture, except to put away the curtains. In other houses, matting is substituted for carpeting: the sofas, ottomans, and chair cushions are covered with chintz cases; and all the gilded articles are screened from the flies, by envelopes of muslin, gauze, or tissue paper. Gauze, we consider the worst sort of covering, as it is very apt to split, its texture is so open that it admits the dust, and it only lasts one season. Low-priced muslin dyed yellow with turmeric and milk, is much better, and may be used for the same purpose for two or three summers. Tissue paper is still more impervious to dust, and makes a nice and very cheap covering. We have seen green tissue paper cut out into large jagged leaves, laid closely over each other, so as to cover completely the gilt frames of mirrors and pictures, and looking like a thick mass of foliage all round. The covering on frames must be secured closely with small pins: those over lamps, chandeliers, &c., should be tied on with cheap ribbon of the same colour. Of course, the things must all be well dusted before the covers are put on.

Where the flies are not particularly numerous, it is best to

leave the ornamental furniture without covering during the summer; as, with all the care you can take, dust *will* get under the covers, damp *will* penetrate, and pins *will* scratch the gilding; so that, on the whole, what is gained by excluding the flies is lost by the general dinginess which they will contract from dust and dampness lodging all summer beneath the covers.

If the rooms are occupied as usual during the summer, it is well to have handsome chintz covers for the damask or cloth furniture. But if the family remove into the country, and the best apartments in the town-house are little used during their absence, the covers may be of stout brown linen. Before they are fastened on, if the sofas, cushions, &c., are of cloth, or of worsted damask, let some crumbled camphor be introduced between; otherwise the moths may attack them under the covers. They should also be occasionally examined during the summer, and replenished with fresh camphor.

To conceal the empty grate, it is frequently covered with a summer-blower of handsomely ornamented iron.

There are various pretty ways of decorating and screening the grate with tissue-paper of different colours, ingeniously cut, and made to fall like curtains over the whole front. The paper is fastened to a round stick, (for instance, a piece of a brush-handle, cut exactly to fit,) and laid along the slit or aperture at the back of the chimney. The paper for these curtains may be of two colours, (blue and yellow, or pink and green,) and the long sheets must be folded and cut four double, and then opened out. Sometimes a quantity of double cut-paper fringe (generally green) is made, and wreathed closely round the bars of the grate, so as to leave none of their iron visible; the interior of the grate being filled with long narrow strips or shavings of paper of another colour. These cut papers, if carefully taken

down and put away when the season is over, will last two summers.

Where wood is burnt, many persons in summer fill up the fire-place with a close chimney-board. This makes the room too warm, as is also the case with a summer-blower. In a chamber, particularly, the fire-place should on no account be stopped up in summer. Among the least objectionable chimney-boards are those of strong, black, gauze canvas, pasted at the edge on an open wooden frame, and ornamented with a centre-piece and narrow border of coloured worsted-work, or with a large vase of flowers, cut out from wall-paper, and pasted on the gauze. This gauze (which is made for similar purposes) is of very open texture, and admits a little air from the chimney. Still, for an open fire-place in summer, there is nothing better than a large handsome jar to stand on the hearth, well filled with fresh flowers, relieved against a background of long and spreading cedar or pine twigs.

We have seen evening chimney-boards which were very beautiful transparent paintings, stretched on a frame made exactly to fit the fire-place, and illuminated by a lamp or lamps placed behind them on the hearth; the light, if necessary, being elevated to the proper height by setting it on a little bench. A fine night-view of a great eruption of Vesuvius, and another of Alpine scenery by moonlight, made very elegant transparencies for two chimney-boards.

There are chimney-boards of radiated silk, set in a mahogany or rose-wood frame, with a gilt ornament in the centre.

For the admission of air into the room, there is no chimney-board superior to those in the form of Venetian shutters, opening in the middle.

TO PACK GLASS AND CHINA.—Have ready a stout wooden box, planed very smooth inside; and procure a quantity of clean straw or hay, which had best be wetted with a little water, so as to make it somewhat damp: this will prevent it from slipping about. Put a layer of the straw or hay on the bottom of the box, and then place on it some of the largest and heaviest articles of the glass or china; filling in between them with a sufficiency of straw. Then put another layer of straw, and some more of the articles to be packed; and proceed in this manner till the box is full; placing the lightest and smallest things uppermost. Finish with a layer of straw at the top, and then nail on the lid of the box; and in marking the address add the words, "This side up." If you have no regular marking pot and brush, you may put on the letters with a large camel's hair pencil, dipped in good ink. The safety of valuable articles of glass and china will be much secured by wrapping them, each separately, in soft paper, before you pack them with the straw.

Still, it is generally best to employ an experienced packer for this purpose; as the expense of doing so will be but trifling in comparison with the risk of having the things broken. Also, a person accustomed to packing can put more articles in the same space than one who has had but little practice.

TO FOLD A DRESS FOR PACKING.—Spread the dress, right side out, on a bed; and, taking it by the hem, make the bottom exactly even all round. Next, double the skirt lengthways in half, and then fold it lengthways in four, and turn the fourth side over towards the back. After this, turn up crossways about one-third of the folded lower part of the skirt; then give the remainder of the skirt a fold backwards, terminating at the gathers at the waist. Next, turn the body

backwards, with the front uppermost, and the back resting on the folded skirt beneath. Lastly, spread out the sleeves; give each of them a fold forward at the shoulders, and a fold backward at the elbows, and lay them across each other evenly on the fore-body.

Fold the pelerine right-side out. First, double it in half, beginning down the middle of the back. Next, give the doubled pelerine a fold backwards, then a fold forwards, and then another fold so as to leave the corners uppermost.

A belt-ribbon, for packing, should be rolled on a block, and fastened with two little pins.

A lady's travelling dress should be made to fasten at the side or in front, pelisse-fashion; that, during her journey, she may be able to dress herself without assistance.

It may be well to have a camphor-bag sewed to each of her night-gowns, that she may be less liable to attacks from insects when sleeping in such beds as are frequently met with in travelling.

TO FOLD A COAT FOR PACKING.—Lay the coat at its full length upon a table, with the collar towards the left-hand; pull out the collar so as to make it lie quite straight; turn up the coat towards the collar, letting the crease be just at the elbow; let the lappel or breast on one side be turned smoothly back on the arm and sleeves. Turn the skirt over the lappel, so that the end of the skirt will reach to the collar, and the crease or folding will be just where the skirts part at the termination of the waist. When you have done on one side, do the same on the other. Turn the collar towards the right-hand, and fold one skirt over the other, observing to let the fold be in the middle of the collar.

You should have a yard and a half of brown holland, hemmed,

marked, and kept for the purpose of wrapping a coat, waistcoat, and pantaloons in, when packed for travelling.

Boots, when wrapped in paper for packing up, frequently burst through it and soil the clean linen. It is best to have for them bags of ticking or brown linen, made to fit them when they are rolled up from the top about halfway down the leg.

If you do not take a dressing-case, a bag to hold a comb and brush is also very useful, either for a lady or gentleman.

TO FOLD A SHIRT.—Having spread the shirt on a table or on a bed, fold over the two sides lengthways, so as to lie one over the other upon the bosom. Turn the sleeves back halfway from the shoulders, (doubling over the sleeve-gussets in half,) so as to lie straight down on the folded body. Then take the whole and give it a cross-fold upward, so that the lower half of the shirt that is turned over, covers the upper part of the sleeves and the bosom.

False collars are folded in half only. False bosom pieces, first in half from the back, and then another fold is given, so as to leave the full part upwards.

We advise all gentlemen that wear false collars to wear false wristbands also.

TO PACK A LARGE TRUNK.—Have all the things laid out ready, the light things divided from the heavy ones; and keep at hand a quire of soft wrapping paper. Spread a clean thick towel over the bottom of the trunk, and place on it the hard flat things, such as portfolios, music-books, a writing-desk, boxes, books for reading, &c.; taking care to fit them well together, so as to be even at the top; and filling up the crevices with small articles that will not be injured by compressment, each of them, however, wrapped in paper, to prevent

their scraping or defacing the other things. Never use newspaper for packing, as the printing ink will not fail to rub off and soil whatever it touches. You may stick in a pair of shoes here and there, each pair laid together as flat as possible, and tied round with their own strings. Some persons have shoe-bags made of flannel or cloth, and stitched into compartments, each division containing a pair of shoes. Over the layer of hard flat things in the bottom of the trunk, spread a towel; and on this lay your flannels, linen, &c., filling up the interstices with stockings and gloves. Then cover them with another towel, and put in your dresses, the muslin ones uppermost; filling in the corners with pocket handkerchiefs. On the top of your dresses lay your pelerines, collars, and caps, (if you have no other way of carrying them,) &c., finishing with a thin towel over the whole.

No trunk should be packed so full as to strain the hinges. If your trunk has a false top, you can fill that with any articles that may be rolled up tightly. Shoes should on no account be packed without covers, as the colour (particularly, if black) will rub off, and disfigure any white things that may be near them. Avoid putting any eatable articles in a trunk or box that contains things which cannot be washed, as they may be much injured by grease or stains. On no consideration, carry ink, even though locked up in a writing desk. You can always at the place to which you are going, buy yourself six cents worth of ink in a small square bottle, which will also serve for an inkstand. It is well, however, to take with you a few sheets of good writing paper folded in the form of letters, each with a wafer stuck on one edge, to be ready, in case you have occasion to write before you reach your journey's end, or immediately after. It is well to have red tapes nailed across the inside of the lid of your trunk, for the purpose of slipping letters and papers between them.

There are travelling trunks with a sort of movable tray fitting in near the top. This tray can be lifted in and out, and is for the purpose of containing pelerines, collars, scarfs, ribbons, laces, &c. Some very large trunks have a partition at one end, to hold a bonnet or other millinery.

It is best, however, to have a proper bonnet-box, either of painted wood or of leather. To keep the bonnet steady, sew to it in convenient places under the trimming, pieces of tape, the other ends of which should be secured with tack-nails to the floor and sides of the box. In the corners, you may lay a few caps, &c., as lightly as possible.

Leather trunks generally have brass plates on which is engraved the name of the owner. It is now very customary to have the name painted on both ends of the trunk, and also on the bonnet boxes. Besides which, if you are travelling with several articles of baggage, it is well to have them all designated by a piece of red tape or something of the sort tied round the handles of each. A lady, before setting out on a journey, should be provided with a card or paper, on which she has written a list and description of her trunk, box, carpet-bag, &c. Previous to the hour for starting, she should give this list to the gentleman under whose escort she is to travel, and it will save him much trouble in finding out and taking care of her baggage.

The best paper for wrapping light articles that are to be packed in trunks, is the thin, soft sheets of light blue, buff, gray, and other colours, that are retailed at six cents per quire. It is well to keep a supply of it always in the house.

For heavier articles, (books, &c.,) the nankeen paper will be found preferable to any other, as it is both smooth and strong.

In putting up a paper parcel to go any distance over twenty miles, it is better to secure it only with sealing-wax, (putting

always a wafer under the seal,) than to tie it round with twine, as in the course of transportation, the twine is very apt to rub and cut through the paper.

When putting up a newspaper or any other printed sheet to go by mail, always leave the cover open at one end.

CARPET BAGS.—The best carpet-bags are those that are made with large gores at the sides, as they hold much more than when of two straight pieces only. It is well to have the owner's name engraved on the lock. Articles of dress that cannot be compressed into a small compass, should not be put into a lady's carpet bag, which should hold the flannel, linen, stockings, night-clothes, shawl, shoes, &c., that she may be likely to want during her journey; those that she will require the first night to be placed at the top, where also she should have a bag containing her comb, hair-brush, &c. For want of a bag, these things may be pinned up tightly in a towel; and she may do the same with her shoes if she has no shoe-bag.

A TRAVELLING RETICULE.—A reticule for travelling, may be so made, as to contain many useful articles. Get (for instance) three quarters of a yard of the thickest and best dark coloured India silk, such as is called senshaw. Divide it into two pieces, about a quarter and a half quarter in each, but the outer piece a little deeper than the inner. Then lay them together so as to be double, and divide them into four compartments, by making three downward rows of stitching or running: when you have sewed up the side edges of the bag, you will have *four* divisions. Leave sufficient at the top of the inner lining for a hem; and the outside must rise a little beyond the inside and be hemmed down so as to form a case, to be drawn with ribbons, or broad silk braid. Gather the bottom of the

bag, and draw it up as close as possible, so as to finish it with a tassel, or a bow of ribbon at the gathering place. This bag will be found very useful in travelling; as in the different divisions, you may carry a comb, hair-brush, tooth-brush, smelling-bottle, a cake of soap, purse, needle-book, keys, &c., so arranged, as not to interfere with each other inconveniently; leaving the space in the middle of the bag for your handkerchief, which you can then take out without any danger of its bringing other things along with it. These large reticules will be found less troublesome to carry, and better in every respect, than a travelling hand-basket.

A BONNET-COVER.—When travelling in dry weather on a road that is likely to be dusty, you may effectually protect your bonnet from injury, by taking with you a cover for it. To make this cover, get a yard of white glazed cambric muslin, and cut it into the form of a large straight hood; gathering it close at the back of the head upon a small circular piece about the size of a half-dollar. Slope it away at the sides of the neck, and put a case with a drawing-string of fine tape along the edge of the front: the string to tie at the side.

If you commence your journey by water, you can roll up this bonnet-cover, and keep it in your reticule while in the steamboat; putting it over your bonnet, and drawing it round your face, just before you get into the vehicle in which you are to ride. You will find when you take it off, that it has effectually screened your bonnet and its ribbons from the dust and sun. It must, of course, be made very large and loose, that it may not flatten or discompose the trimming.

We have seen bonnet-covers of green silk; but, if it chances to get wet, the green dye will run down and stain the bonnet. The same thing may happen, if the cover is of coloured muslin.

White is undoubtedly the best for this purpose; and when soiled, it can be easily washed.

After being out in the damp, do not immediately put away your bonnet; but wipe the front and crown with a clean handkerchief, and put some wadding or tissue paper into the bows, to keep them from losing their shape: taking it out, however, as soon as the ribbon is perfectly dry. Also, never put away a shawl or cloak while it is in the least damp. Do not always fold a shawl in the same creases, lest it wear out along the edges of the folds. When you take off a veil, stretch it evenly on the bed, and let it remain there an hour or two, in case there should be any dampness about it.

Whenever the atmosphere is cloudy or humid, it is well to take the feathers out of your bonnet before you go out, lest they lose their curl, or their whiteness.

PACKING HOUSEHOLD ARTICLES.—In packing for the removal of a family to a distant place, let all the boxes and trunks be numbered in a book provided for the purpose; let some one who overlooks the whole of the packing, set down every article, denoting the exact box or trunk in which it is placed, and the order in which the things are put in, beginning first with those at the bottom. By this means, after arriving at the place of destination, you will know, by consulting your book, where to find whatever you want; and which of the boxes it will be best to open first. Also, in a long sea-voyage, if there is occasion to have a trunk brought from the hold to get out of it any particular article, your book will tell exactly in which of your trunks that article is. For want of such an inventory, we have seen, in crossing the Atlantic, three or four trunks brought up belonging to one family, opened, and searched, before the right one could be found.

MISCELLANEOUS ARTICLES.

KEEPING A COW.—In buying a cow, you will find it cheapest in the end, to get a very excellent one, even at a high price. But a good American cow (having the advantage of being all her life accustomed to our climate) will, with proper care, be found quite as profitable to a family that keeps but one, as an imported cow purchased at double or treble the cost. A good native cow, if well fed and well lodged, will in the best season, give from ten to twelve quarts of milk a day, and many give *more* than twelve. If, with all the care you can take of her, she gives less than ten quarts, she is *not* a good cow, and it will be best to sell her and try another.

Cows sell lowest in the autumn and highest in the spring. Always buy a cow that has a calf with her, as the calf will reconcile her to her new residence. Keep up the calf in a place by itself, letting it out occasionally in fine weather, to play about a while in a safe enclosure. Let the cow be turned in to the calf three times a day; early in the morning, at noon, and towards evening, just before milking time. If the days are very short, instead of putting the cow with the calf in day-time, leave her with it all night. The calf will not be fit for killing in less than five weeks; and during that time, to make it fat and healthy, it should be allowed to get a great plenty of the cow's milk. Give it occasionally a little salt. Forbid the children of the family to approach the calf when in presence of its mother; as the fear that they may hurt it, will render

her very ferocious. When it is to be taken finally away, let it be removed when the cow is out of sight and hearing; otherwise she will be too much distressed. While grieving for the loss of her calf, she will give less milk than usual.

A cow's stable should be tight and weather-proof, with two doors, and one or more windows. The floor should have a very little slope down towards the front door. The stable should be furnished with a manger and a drinking trough, and have a loft above to contain the hay. A large jar of salt should be kept always in the stable-loft; and fix a salt-box in a place convenient to the manger, and within the cow's reach. Into this box put a handful every day; as cows are extremely fond of salt, and without it they will not thrive. Some persons, instead of this, give the cow half a handful of salt every time she is milked. This is a good plan, as it pleases her, and causes her to let down her milk; and is an additional inducement for her to come regularly home in the evening.

The stable door should be left open all day, (except in severe or stormy weather,) that the cow may go in and out as she pleases; and care should be taken always to keep fresh water in the stable. At night, soon after milking, put her into the stable, and keep her shut up till next morning. At least two buckets-full of fresh water should be left in her drinking-trough every night. In stormy and severe weather, keep her all day in the stable, and allow her additional food.

In summer, give her at milking-time a large basket-full of fresh-cut grass, emptying it down before her. This will be the best food she can have; but for a change, her morning repast may be of the refuse of the garden, collected for the purpose; such as beet-tops, carrot-tops, corn-husks, and a few of the outside leaves of cabbages; but if cabbages are given in any quantity, they will spoil the taste of the milk. So also will

every sort of turnips. Cows are extremely fond of pumpkins, and they are very good for them: so are apples, potatoes, beets, carrots, and parsneps, all of them cut up small; otherwise the cow may choke in swallowing them. Cows will eat no food that has any thing animal about it, and nothing that is dirty or decayed. If water is brought to them in a greasy pail, they will on no account touch it. It is *not* well to give them parings, &c., from the kitchen; and what is called slop is unwholesome for them, besides making their milk taste disagreeably.

In summer, after being milked in the morning, let your cow go all day in a good rich pasture; but do not allow her to keep about the road, as the little she can pick up there will do her no good; not to mention the danger of accidents, and the probability of her straying away.

If she is accustomed to being always fed at milking-time, she will come home from her pasture-ground every afternoon of her own accord, which is a saving of much trouble. Give her another basket-full of cut grass, or some other wholesome vegetable food, while she is getting milked in the evening.

Two tons of hay (not less) are about sufficient for a cow through the winter, unless it is a very long one; with half a bushel of bran each day.

In winter, a cow should be punctually fed three times a day. Early in the morning give her eight quarts of wheat bran or shorts, mixed with sufficient water to make it rather liquid; and, besides her allowance of bran, let her have as much hay as she will eat. At noon give her hay only, but enough for her to eat till she is satisfied. In the evening, give her again eight quarts of bran mixed with water, and as much hay as she wants. If she is a good cow, you will be amply remunerated for feeding her thus liberally with wholesome food, by the quantity and richness of the milk she will yield in consequence

Unless a cow is well-fed, well-sheltered, and kept fat and healthy, her milk will be poor and in small quantity, and she will be dry nearly half the year, instead of only about three weeks. Besides which, cows that are kept in poor condition are liable to diseases, and become infested with vermin. It is a great error not to feed the cow as well as usual during the time she is dry. Her food should then, as always, be good and plentiful; and you will be amply repaid by the quantity of milk she will give afterwards.

The milk-pans should be broad and shallow. If they are not kept very clean by scalding and washing, the milk will taste disagreeably, or turn sour in them. During the day, the empty pans should be exposed to the sun and air; but about an hour before milking-time, they should be filled with cold water, to cool and refresh them. The pails or buckets require clean scouring every day. If the outside is painted, (a good practice,) it will be only necessary to scald and wash the inside daily.

The person that milks should be provided with a small wooden stool to sit on; and with thick water-proof shoes, as a protection against the damp ground at early morning or in wet weather. Care must be taken always to milk the cow thoroughly dry; otherwise the quantity of her milk will decrease, and she will at last cease to give any. After she has been nearly milked, quit her for a little while; during which time you may carry in and strain the milk. Then go back to her with another and smaller vessel, and give her a final milking, or stripping, as it is called. These strippings are nearly as rich as cream; and if you make butter, they may be put into the cream-crock.

We have known a cow, fed, sheltered, and managed exactly in the above manner, to produce milk enough to make seven

pounds a week of the best possible butter, yellow, rich, and sweet.

If you have no milk-house, get a refrigerator or large ice-box, *exclusively* for the milk, cream, and butter; putting nothing else into it. Milk is liable to imbibe a bad taste, and to sour easily, if exposed to the vicinity of other articles of food; therefore (unless shut up in a refrigerator) it ought never to be kept in a cellar. We have known milk to acquire an intolerable taste from being kept in a cellar in which there was a barrel of salt fish; and the butter made from this milk was uneatable.

Cows should never be allowed access to any field in which there is garlic; as the strong taste and smell that it communicates to their milk and butter, and even to the flesh of their calves, can by no process be removed.

THE DAIRY.—A dairy or milk-house should be divided into two apartments. The one that contains the milk and cream had best be built over a running brooklet, so that in summer the pans may sit in the cold water upon broad flat stones, placed there for the purpose. The remainder should be neatly paved with brick or stone, laid with a slight descent; and the floor ought to be washed every day in summer, and twice a week in winter.

The building should have very thick walls, so as to exclude the heat in the summer and the cold in the winter. The windows (they should never front the south, south-east, or south-west) ought to be secured with wire netting, having also glazed sashes to open with hinges. The apartment that contains the milk, cream, and butter, should be used for no other purpose, and nothing else should be kept there. In the additional room let all the other articles be placed that are necessary for dairy business, neatly ranged on shelves. Here also keep your

cheese, rennet, &c. Let every utensil be kept perfectly clean; otherwise the milk will turn sour, and the butter will have a bad taste. The best milk-pans are of brown earthen ware; those of metal being injurious to the milk. Twice a week in summer, and once a week in winter, it is well to half fill them all with wood-ashes, and then pour on boiling water till it reaches the brim. Let them stand in this for several hours; then empty them, and wash them clean with hot water, rinsing them with cold, and wiping them dry. Besides your pails and milk-pans, you will want tall earthen crocks for the cream and butter-milk; a skimming-dish; a cream-stick; a strainer, which is a tin basin with a bottom of fine canvas or bolting-cloth; a churn; a short-handled butter-scoop or ladle, and a butter-print. It is well also to have a table with a marble top, a pair of scales for weighing the butter, and a set of linen cloths, in which to wrap each pound separately.

In summer the cream should not be kept more than two or three days; and in winter the churning ought to be done three times in a fortnight; as, if the cream is kept too long, the butter will *certainly* be bad. The cream-crock should be stirred several times a day with the stick. Where there are two or three cows, it is best to have a barrel-churn, which is turned by a handle. If there is but one cow, a common or dash-churn will do very well. We have heard of churns of a new construction, that will cause the butter to come in twenty minutes. They are made at Westchester, in Pennsylvania.

The following is an English receipt for making butter; and we think it may be depended on as a good one. The art of butter-making is nowhere better understood than in England.

In summer the churn should be filled with cold spring water, and in winter scalded with hot water, preparatory to churning; then pour the cream in through a strainer. In warm weather,

the churning should be performed in a cool place. In cold weather, let the churning be done in a warm place; indeed, it is sometimes necessary to bring the churn near the fire, and to pour in a little hot water to hasten the butter, which, however, will become white by the process. The butter being come, pour off the butter-milk into a clean crock, leaving the butter in the churn; pour in a pail-full of cold water; wash the butter about in it; pour off this water, and put in a fresh pail-full. Let the butter stand in the second cold water for ten or fifteen minutes. Having scalded a milk-pan, and stood it for half an hour or more in a small tub of cold water, lift the butter out of the churn, and put it into this milk-pan. Then pour over it plenty of fresh water, and wash the butter well about in it. Drain the water off as dry as possible, and then proceed to work the buttermilk out of the butter. Either do this with your hands, (which should first be dipped in warm water,) or with one of the short-handled flat butter-ladles made for the purpose. Work the butter by squeezing and pressing it by degrees from one side of the pan to the other. Then rinse it by pouring on cold water. Pour that off; work the butter to the other side of the pan; pour on more cold water to rinse it; and work the butter back again. Repeat this till the rinsing-water ceases to look in the least milky; and when the water pours off quite colourless, you may be sure that the butter-milk is all worked out. If there is any left in, the butter will have streaks of white when cut, and will lose its sweetness, and very soon taste disagreeably. Having worked out the milk, and weighed the lump of butter, the next thing is to put in the salt, which should first be rolled quite fine with the rolling-pin. The salt must be of the best quality. You may allow about a quarter of an ounce of salt to each pound of butter. Lay the lump of butter on the marble table, if you have one, (or else in a large

shallow dish,) and press it out thin and flat. Then sprinkle it with a little salt; fold up the butter, press it flat again, strew over it some more salt, fold it up and press it out again, and proceed in this manner till all the salt is in; working and pressing the butter well, that the salt may be thoroughly incorporated with it, and all the remaining moisture pressed out; pouring off whatever liquid may remain in the pan. Take off a piece of the butter at a time, put it on a wooden plate, (which should be previously scalded and then dipped in cold water,) and beat and work it with the butter-ladle till all the water is beaten out. When the water is all out, divide it equally into pounds, or half pounds, or pats, (smoothing it nicely,) and then print it. If you have no print, you may make it up into long thick rolls, from which, when you want the butter for use, you cut off round slices. Finish by laying it on the marble table, or placing it in pans and setting it in the water of the milk-house, or in some other cool place, covering it with linen cloths, first scalded and then dipped in cold water. Do not, however, place it near an open window, as too much air will injure it. In a few hours it will become quite firm.

When you have done the butter, wash up at once, in hot water, all the things that have been used in making it.

TO PREPARE A RENNET.—The rennet or runnet is the stomach of a calf. Its form is that of a bag, and it has the property of converting milk into a curd; being used for that purpose after undergoing the following preparation. Having carefully emptied it of all its contents, rinse it well with cold water; but if washed long or much, it will lose its strength, and its quality of turning milk will be proportionately impaired.

After the rinsing, lay it in a shallow pan, and sprinkle it well on both sides with fine salt. When you have thoroughly salted

it, cover the pan, and let the rennet lie in the salt four or five days. Then take it out, and slip into it a long smooth rod or stick, which must be bent into the form of a loop or bow, and the two ends tied together with twine. The rennet must be well stretched upon the stick. Afterwards hang it up in a dry room; and when it is thoroughly dried, keep it in a drawer or closet.

A piece of rennet about three inches square (or more, if it is not a new one) will be sufficient to turn a quart of milk, which must first be made warm. The piece of rennet should be well washed in cold water, and then wiped to get all the salt out, and then steeped for some hours in a cup with just enough of luke-warm water to cover it. This water should then be stirred into the warmed milk, covering it and setting it not far from the fire. When the milk has become a firm curd, and the whey looks greenish, remove it to a cold place, as it should be eaten quite cold.

Rennets ready prepared, can be bought for a trifle, at all seasons, in Philadelphia market. They are much used for curds and whey.

TO KEEP FOWLS.—No fowls can possibly thrive well, or be profitable to the owners, unless they are plentifully fed, and have a comfortable place to roost in at night and for a shelter in cold or wet weather. Their room or hen-house may be adjoining to the wood-house, or some other out-building. It is best to have it facing the east or the south, and it must be perfectly weather-tight. It should have a door and windows, and be very well lighted: the windows may either be latticed with wood, or netted with iron wire. In the evening, after the fowls have gone to roost, let the door be locked; seeing that it is opened very early in the morning, unless in bad weather.

The hen-house should be frequently cleaned out, and occasionally white-washed; for if kept dirty, the fowls will be infested with vermin. If this *should* happen, catch every fowl, even to the smallest chickens, and rub their skins and feathers well with lard or dripping; then have their house thoroughly cleaned and white-washed at once; afterwards fumigating it with burning brimstone. Next, throw some sand or fresh earth on the floor.

If fowls are scantily supplied with water, or if they have access only to that which is dirty or puddled, they will contract a disorder called the pip, which is a thin white scale that grows on the tip of the tongue, and prevents their feeding. Catch them, pull off the scale with your fore-finger nail, and then rub the tongue with salt. When fowls have this or any other disease, they look drooping, their eyes appear dull, and their combs and gills become pale and flabby. When they are sick, feed them with bran that has been mixed to a paste with boiling water.

In wet weather, keep the fowls shut up all day in the hen-house; also when it is very cold, taking care that they are properly supplied with food and water. They should have in their house a little manger or feeding-trough, which ought never to be empty. If they have plenty of food always by them, they will eat frequently but only a little at a time, and it is best for them to do so. When their food is given to them scantily and irregularly, they injure themselves by devouring it too fast.

Feed them chiefly with Indian corn, allowing at least three quarts a day in winter, and two quarts in summer, to a dozen fowls. The corn will be still better for them, if previously soaked in water. They should have food given to them regularly three times a day. It is usual to feed young chickens on

Indian meal mixed soft with water. Curds are still better for them. When newly hatched, they may have bread soaked in milk. By way of variety, you may give your fowls occasionally, buck-wheat, barley, rice, and oats; but nothing will fatten them so well, and keep them so healthy, as corn.

If always fed there, they will stay chiefly in their house during the winter, and will in consequence be more healthy, and in every respect more profitable. They must be well supplied with plenty of clean water in large shallow pans of tin or earthen; and also with brick-dust and gravel to assist their digestion. It is well to place in the centre of their large water-pan, a small but heavy one of earthen-ware, turned bottom upwards, on which the fowls can stand to drink without wetting their feet: which often in winter makes them sick, or causes their toes to freeze so that they lose them. Recollect always that dirty water gives them diseases. But a little clean brick-dust thrown occasionally into their drinking pans, is good for their digestion.

Their nests should be movable, that whenever the hen has done sitting, they may be taken away, and cleaned out before they are replaced. For the nest, you may place on the floor (not far from the walls, but not against them) old flat baskets; or deep boxes set up on the side; the open or entrance part turned *from* the light. Fill them with clean dry straw or hay. Place near the boxes lime for the hens to form their egg-shells. Old rubbish-lime, or plaster from old walls, is very proper for this purpose, if well broken up. If you cannot procure this, mix lime and water to a mortar; let it dry, then break it up and put it into the hen-house. See that the setting hens have plenty of food and water every day, at the time they come off their nests. If they are not supplied at once, they will go back to their nests without waiting, and suffer much in consequence.

Their roosts or perches should be so contrived as not to be exactly over each other, and some should be placed low enough for the young fowls to reach without difficulty in flying up to them. Let none of the nest-boxes be placed under the roosts.

The hen-house should frequently be cleaned out, white-washed, fumigated with sulphur, or by burning pine or cedar boughs; and then strewed with sand.

Indian meal and West India molasses, mixed together, and combined till it crumbles, is excellent for fattening chickens, and making them grow rapidly. When fed with it three times a day, they have been known in two months to become as large as full-grown fowls. The great Bucks County fowls, (as they are called in Pennsylvania,) if fed in this manner, will grow to such a size, that when brought on table, they are often mistaken for young turkeys.

Wormwood and rue, sowed plentifully every spring about the neighbourhood of the hen-house, will tend to keep away vermin; and if strewed about the floor in the vicinity of their nests, it will keep off weasels and other such animals that come to suck the eggs. They may also be kept off by scattering powdered valerian. Eleven fine hens, managed in the foregoing manner, well-sheltered, kept clean, and plentifully supplied with good food and water, have been known to supply two thousand eggs in the course of a year, (laying all winter,) and a hundred chickens have been raised from them, all fat and ready for killing in the autumn. The best hens for laying during the winter are pullets hatched the preceding spring.

Bantam fowls are less injurious to a garden than any others, as the feathers about their feet prevent them from scratching up the seeds. If your garden fence has the palings sharp-pointed at the top, the fowls that are outside will find it difficult to get over; as after flying up to the top, they will have

no place to rest their feet on, while preparing to take their flight downward.

When you do not intend the hen to sit, instead of keeping one real egg always in the nest, have it furnished with three very large ones, shaped out of chalk.

When a hen hatches in wet weather, the young chickens as they come out of the shell, should be brought into the kitchen or some other warm room, and kept there till next day or longer, in a basket with some cotton or wadding in it; feeding them with curds or with soaked bread. After she has hatched, continue to feed the hen *exceedingly* well, or she will not have warmth enough for her chickens when she collects them under her; besides that, during the day, she requires great strength to enable her to take care of them, and make for them the unusual exertions to which she is prompted by nature. The chickens of a poor hen die off very fast.

TURKEYS.—Turkeys are more difficult to raise than any other poultry; as when young, the least exposure to wet is destructive to them. A turkey-house should be contrived and managed just like a chicken-house. As turkeys are in much esteem for the table, and always bring a good price when raised for market, they are well worth the trouble and expense of rearing carefully. Those hatched in May or late in April, after the weather has become settled, always thrive the best; but till they are as large as an old partridge, and have their backs well covered with feathers, they should be kept closely in their house every morning till the dew is quite off the ground; and in damp weather, they should not be allowed to go out at all. If hatched in wet weather, keep them several days in the house.

The best food for young turkeys, is milk turned with rennet into a firm curd, made fresh for them every day; and this is

also excellent for every sort of poultry, when very young. If fed in this manner, and kept warm and dry, you may not lose one out of twenty; and a flock of fine full-grown turkeys is valuable when the season comes for eating them. Their food may be varied occasionally with soaked bread, or with Indian meal mixed with water; and when a little older, you may give them the wet Indian meal entirely.

When they get their head-feathers, they have become hardy enough to prowl about, for which they like to have ample space. Their food should then be corn or buck-wheat. They will fatten very fast on Indian meal, mixed with skim-milk. As a change, boiled carrots and boiled Russian turnips are very good for them. Turkeys are great devourers, and, to become fat, will require feeding five times a day. They will thrive best if their corn is parboiled.

It is well to rear young turkeys under the hens of the common fowl; as they do not ramble like the hen-turkeys, and teach the young ones to ramble also.

GEESE.—Geese can only be kept to advantage where there are old fields or commons for them to graze in, as grass is an important article of their food. If *well kept*, a goose will lay a hundred eggs in a year. In France, where great attention is paid to the raising of geese, they do not allow the goose to sit herself, but they put her eggs under common fowls, giving four or five eggs to each hen. If the goose is permitted to sit, she must be plentifully and regularly fed during the process. When the young ones are hatched, they should be kept in a warm dry place for four days or more, (according to the weather,) and fed with lettuce leaves boiled in milk, or with Indian meal mixed with milk rather than water. They will then begin to graze a little.

Though geese eat grass, they will not, however, fatten upon it. They should be fed with corn early in the morning. They will then walk off to their field by themselves, and come home of their own accord in the evening; when they ought to be fed again, before they go to rest. Their sleeping-place must always be under cover; and in their grazing-field a brook or some accessible water is indispensable.

Geese should not be killed till they are full-grown: what are called *green geese* are flabby and tasteless. To fatten geese rapidly for killing, put them for a few weeks into a pen, which must be kept well littered with clean straw, and have belonging to it a feeding trough for their corn or oats, and a drinking trough kept well supplied with clean water. Geese will not thrive if kept dirty. Vary their food with refuse lettuces and cabbages from the garden.

The latter part of the summer is their moulting season; and if not picked, when their small feathers become loose they will drop about the ground and be wasted. If the goose-picking is done by a woman, she must have all the geese caught and penned up in some convenient place; and then, putting on a large coarse apron, she must take each goose on her lap, holding its legs fast with one hand, while she picks off the loose feathers with the other, and lays them in a basket beside her.

An old goose should be allowed to live as long as possible; for, if killed, it will be too hard and tough to be eaten.

DUCKS.—Though ducks, like pigs, will eat of garbage, and of various disgusting things, yet there is no advantage in their doing so, but precisely the contrary; as their flesh becomes strong and bad in proportion. Corn, oats, buckwheat, wetted Indian meal, lettuces, white cabbages, and other refuse of the garden, are excellent food for them. Parsley, sowed about the

edges of the ponds or streams that they frequent, greatly improves their flesh. So does wild celery, which imparts a similar flavour to that of the canvas-back, the most delicious of ducks. A place for them to retire to at night should be partitioned off or erected not far from the water; and here they should be fed morning and evening. This will always bring them home from their rambles.

If a duck is well lodged and fed, she will lay ten dozen of eggs in the course of a year; and duck-eggs are extremely rich, and excellent for all purposes. It is usual to set duck-eggs under a common hen for hatching. The ducklings, when quite young, should be fed on curds or Indian meal mixed with milk, and should not be let out early in the morning to eat slugs, worms, caterpillars, &c.; for those things, if eaten profusely, will kill them. They should, if possible, be prevented from going into water and swimming till they are more than a month old. When you are fattening them for killing, keep them from eating any garbage or animal food whatever.

TO KEEP BEES.—In America the common bee-hives are made of wood, in the form of a tall, four-sided, bottomless box, with a flat cover or roof projecting several inches all round, and an open door or entrance-hole near the bottom. The hives must be made very tight, and quite impervious to rain. They are set in a row on broad high benches; and to prevent rats, mice, &c., from running up, it is well to have the legs of the benches cased in tin. The hive-benches should *not* be placed close to a fence, a tree, or even in the immediate vicinity of tall shrubs or flowers, that they may be the less accessible to any thing that is likely to commit depredations on the bees. Ants are their mortal enemies. To keep these away, take some green sticks or rods, lay them on the ground, twist them into the form of

rings, so as to encircle each leg of the hive-bench, at a few inches from it. Then cover these rings thickly with tar. You may easily trace these destructive insects to their hills, and you may destroy them there, by pouring on boiling water after night, when they are all at home.

Wasps and hornets are also very injurious to bees; and their nests should always be destroyed as soon as they begin to make them. This can be done, by holding under them a stick to the end of which is fixed a lighted rag, that has been greased and dipped in brimstone.

As fowls will eat bees, they should not be allowed access to the place where the hives are kept.

The best situation for hives is to face the south or the south-east. From the north they should always be sheltered. As bees require a great deal of water, they will not thrive unless there is a stream in their vicinity. The grass round their bench should be kept free from weeds, and some dwarf or low flowers may come within two feet of it; but tall plants will assist destructive insects in getting to the bees.

The hives must have four sticks across the inside, at equal distances, for the bees to work on. The entrance hole may be four inches wide, and an inch and a half high. Old hives should not be used for new bees; for an old hive is not so wholesome as a new one, and it may probably be infested with the embryos of moths and other insects.

Bees are extremely fond of the blossoms of fruit trees, (of the peach, particularly,) and of aromatic herbs; also of the blossoms of beans and of white clover. But the best honey is made from the flowers of the buck-wheat.

After buying or selling a hive of bees, the best time to remove it for the purpose of carrying it away, is in the evening. It should be raised a little from the bench several hours before,

by placing wedges under it, so that all the bees may have time to get up into the inside; otherwise they will be very troublesome. Then slip a board under the hive, of the size and shape, to form a bottom, and plaster it on well with mortar. Prick a card all over with a fork, so as to make it full of air-holes, and tack it over the entrance hole. Thus secured, the hive with the bees in it, may be conveyed to their new residence, which should be near enough for them to arrive that night; otherwise the combs will be injured.

When the bees become too numerous for one hive, they issue out in a swarm, with a queen of their own, and must be enticed into a new hive, or they will fly away and be lost to their owner. You may know when they are going to swarm, by seeing them clustering in masses on the bench or outside of the hive, and by the peculiar sound of their humming. A new hive must be in readiness to receive them, and it should be rubbed about the lower part with cream and sugar, or with thyme, mint, marjoram, or other sweet herbs. A large clean cloth (a sheet, for instance) should be prepared to receive them, if necessary. Bees, when they are going to swarm, never rise to begin their flight, except on a fine, clear day, and they all start together; generally between nine in the morning, and five in the afternoon.

In superintending the swarming of bees, cover yourself well with thick clothing, tie on a large hat, and put stout gloves on your hands, so as to guard against the danger of feeling their stings, should they become irritated. When the swarm has risen and commenced its flight, it is usual to have a loud noise made by tinkling on frying-pans, pot-lids, kettles, &c., for the purpose of driving them to the nearest settling-place; otherwise, they may all go off to some distant location from whence they cannot be recovered. When well tinkled, they will generally settle somewhere close at hand; most probably, on the bough

of a tree. If the swarm rests on any thing that can be brought to the ground, spread under it your large linen cloth, and on the cloth lay two sticks two feet asunder. Let some one climb up quietly, cut off that part of the branch of the tree, (if the swarm has settled on it,) and lay it gently on the two sticks placed on the cloth. This may be done without disturbing the bees that are clinging to the bough. Then quickly and dexterously clap down the hive over the swarm; fold the remainder of the cloth over the whole, and thus carry it cautiously to its station.

Some hives will swarm twice; the second swarming may be expected within three or four days, but never later than ten days, after the first.

If a hive divides into two swarms, it is a sign that each swarm has a queen. When a cluster of bees are seen together, forming a knot about the size of a plum; the queen will generally be found there. She is larger than the other bees. Separate them, and with a wine-glass turned downward, you may secure the queen. Put her with a score or two of her subjects into a box perforated with holes large enough to admit air and yet not to allow the bees to escape. Feed them with honey; and keep the queen in reserve, in case of the death of a sovereign in one of the hives. When all the bees of a hive cease to work, it is an evidence that their queen is dead; and the spare queen should then be taken late in the evening, (wetting her wings to prevent her escape,) and introduced into the hive; when her new subjects will receive her gladly, and resume their work.

You may take the honey without destroying the bees, (as is the usual practice,) by the following easy method. Dig a small pit near the hive bench, and have ready a new empty hive with four sticks laid across the inside, which must be well

rubbed with aromatic herbs. In the evening, after the bees are all quietly lodged, approach the hive and turn it gently over into the pit, with its head downwards. Then place against its mouth the mouth of the new hive, adjusting them so nicely that no crack or aperture remains between. While one person holds the two hives closely together in the above manner, another should take a small stick, and beat gently round the sides of the lower hive for a quarter of an hour or more; during which time, the bees will all leave their cells in the lower hive, and ascend into the upper one. Then gently lift the new hive with all its little tenants adhering to the interior, and stand it on the bench from whence the other was taken. This should be done about the third week in June, that the bees may have time to make a new stock of honey during the summer.

Bees can be fed in the winter with refuse honey, after the best has been drained off; and with brown sugar simmered with fresh beer to the consistence of molasses; allowing a pint of beer to a pound of sugar. This should be introduced into the hive, by means of small wooden troughs put in at the door.

Nevertheless, a large quantity of good honey in combs will also be necessary to keep them alive during the winter; and their hives should be covered with straw and kept warm.

To strain honey.—Take a knife and cut the combs across into small squares; lay them in a sieve, and place the sieve over a broad deep pan, and set it in the hot sun or before the fire. When the pieces of honey-comb are well drained on one side, turn them on the other. After the honey has settled, a scum will be found on the top, which must be taken off. Then transfer the honey to a stone jar, and cover it closely. Put the combs into a thin linen bag, set a vessel under it, and by squeezing and pressing, you may get out some more honey; which, however, will be inferior to that which has run freely

of itself. It will assist in feeding bees; or it may be made into a paste with lard or melted spermaceti, and will be good for chapped hands.

To obtain the wax, take the combs, after all the honey has been extracted from them, and having tied them up in a bag, (placing some pebble stones at the bottom to keep them down,) put the bag into a kettle of cold water, and hang it over the fire. As the water heats, the wax melts and rises to the top, while the impurities remain below. Afterwards, put the melted wax into small saucers, and set it in the air to cool. It will come out in cakes; first wrapping round each saucer a cloth dipped in hot water, to loosen the wax.

TO TAKE CARE OF GOLD-FISH.—It is a mistake to suppose that gold-fish kept in glass globes require feeding. They have the singular property of subsisting on the invisible animalculæ of the water; and though they will eat bread or vermicelli if given to them, they are much better without it. It is necessary, however, to change the water *every* day; as clean fresh water is indispensable to their existence, when confined in a small space. To do this, empty the globe into a large basin, pouring the fish along with the water. Wash the globe very clean inside and out, making it look perfectly bright and clear; and fill it with fresh water. Then catch the gold-fish in your hand, (doing it very carefully, to avoid hurting them,) and instantly transfer them to the globe of clean water. Gold-fish, in winter, should always be kept in a warm room. It is not well to have more than two fish in one globe.

TO MAKE BREAD SEALS.—On receiving letters with handsome seals, do not break the wax, but cut round it with a pair of scissors. When you have collected a number from

which you wish to make bread seals, proceed as follows. Get a *fresh* loaf of baker's bread baked that day, and pare off all the crust. Mix in a deep dish, a sufficient quantity of the best Indian ink, by rubbing it with water, so as to form a liquid about the consistence and colour of good writing ink. Then lay aside the cake of Indian ink, and take the crumb or soft part of the bread, a little at a time, and with your hands work it with the black liquid into a stiff dough, working and kneading it well, till thoroughly incorporated. Then divide the black dough into bits about the size of a hickory nut, and form them into the shape of a watch seal. Have ready the wax seals whose impression you wish to take, and press hard upon each of them the large end of one of the bread seals, till the device is deeply stamped. If you do not get a good impression at first, smooth over the surface of the bread seal and press it again upon the wax. When they are all done, and properly stamped, place them on a plate, so as not to touch each other, and set them on a dark cool closet-shelf to dry gradually. If dried in the sun or by the fire, they will crack, and be useless. When perfectly dry, they will be as hard as stones, and may be used like any other seal; giving a very good impression to the wax, though not quite so strong as that of a cornelian or metal signet.

After making bread seals, you will find it necessary to use lemon juice or salt of lemon before you can remove the black stain from your hands.

By means of a bread seal, you may, in answering the letter of a friend, return on the wax the same device that you have received.

TO MAKE WRITING INK.—Procure at a druggist's four ounces of blue Aleppo nut-galls, as perfect and free from

blemishes as possible; those that are smallest and bluest are the best. Also half an ounce of copperas; and half an ounce of fine clean gum arabic. Let each of these articles be coarsely bruised or pounded, but do not mix them. Put each into a separate queensware or earthen vessel. Boil a quart of clear soft water, (not more;) and when it is scalding hot, pour a pint and a half of it on the bruised nut-galls. Divide equally the remaining half pint, and pour one jill of it on the copperas, and the other jill on the gum arabic. Set them all away on a closet shelf, where they will be free from dust; or cover them closely. Let them stand a week to infuse, stirring them frequently: particularly the gum arabic, which, otherwise, will get into a clod. At the end of a week, pour the copperas and the gum arabic into the larger vessel that contains the nut-galls, and stir the whole together. Let it stand open for two or three days. Then have ready a clean black bottle that will hold a quart, and drop into it a dozen cloves slightly bruised. Put a funnel into the mouth of it, set a strainer in the funnel, and pour the mixture through them into the bottle. Place the bottle (uncorked) for three or four days in the open air, which will blacken the ink. Then cork it, and the ink will be ready for use. The cloves are to preserve it from moulding. This ink will be found excellent; improving in blackness after it has remained a while on the paper.

You may make a quart of ink in this manner, at one fourth the cost of the same quantity obtained at a stationer's.

Before you replenish an ink-stand, empty out the dregs, fill it with warm water, and let it soak a while. Then wash out all the sediment that sticks about the sides and bottom, and rinse it quite clean; otherwise the remains of the old ink will thicken and injure the new.

RED INK.—Take four ounces of the raspings of Brazil wood; half an ounce of powdered alum; and a pint of the best vinegar. Put them into a pipkin, and boil them gently one hour. Let the ink stand for two or three days, to deepen the colour; then strain it and bottle it for use.

DURABLE INK.—Put into a two ounce phial, a hundred grains of lunar caustic; two drachms of the best and cleanest gum arabic pounded to powder; one scruple of sap green; and one ounce of clear soft water. Cork it, and let it stand two days in the hot sun, or near the fire. This is the marking ink.

For the sizing liquid, put into a larger phial, a quarter of an ounce of powdered gum arabic dissolved in a large table-spoonful of boiling water; and add to it half an ounce of *sub*-carbonate of soda dissolved in four ounces of hot water. Mix them well together, and let it stand for two or three days, stirring it frequently.

It is best to mark linen on a dry day. Dip a camel's-hair brush or the feather of a quill into the sizing liquid, and wet with it a place a little larger than is sufficient to contain the name you wish to mark. Then dry it in the sun or by the fire. Next day smooth the place with a warm iron; and dipping a clean pen into the ink or marking liquid, write with it on the sizing. To get it *very black*, pour off into a cup the thin liquid from the top; dip your pen into the thick black at the bottom, and write with it. When you have done, return the thin liquid to the ink phial. Place the linen in the sun or near the fire, and after the ink has dried, smooth it with an iron. Next day, wash the marked place in a basin with cold water and *Castile* soap, to set the colour before it goes into the general wash.

If you find, upon trial, that the ink is not black enough, add an inch more of lunar caustic to the small bottle.

Durable ink may be extracted from linen, by stretching the part over a cup of boiling water, and rubbing on it with your finger some oxalic acid or salt of lemon. Then wash the place immediately in warm soap-suds, and rinse it in cold water.

LIQUID COLOURS FOR MAPS, &c.—To make a fine red colour, take an ounce of powdered cochineal, three-quarters of an ounce of cream of tartar, and a piece of alum the size of a hickory nut; this alum must be finely powdered. Put the cochineal and the alum into an earthen pipkin with rather less than a pint of clear soft water, and boil them for half an hour, stirring in gradually the cream of tartar. Then strain it, and put it away for use in a clean bottle tightly corked. When you go to use it, pour out some into a cup, and dilute it with water, till you get it the tint you want.

Light Blue Colouring.—Break up a quarter of a pound of blue vitriol. Put it into a pipkin with *less* than a pint of clear soft water, and set it over hot coals. Add gradually, while it is boiling, two ounces of cream of tartar; and boil the mixture half an hour. Then strain, and bottle it for use. This is a light and beautiful blue. Dilute it with water when you use it.

Bright Green Colouring.—Take some of the above blue vitriol colouring, and melt in it a small lump of gamboge. Then stir it well.

Fine Yellow.—Dissolve lump gamboge (which must never be pulverized) in soft water.

Deep Blue Colouring.—Break up a quarter of a pound of indigo, and put it into a large bottle. Pour on it eight ounces of oil of vitriol. Cork it, and let it stand a week, shaking it

several times a day. By diluting it with water, you may have the colour as pale as you please. By adding gamboge to this blue, you may make a dark green.

Purple and Lilac.—Mix together the above blue colouring, and the liquid cochineal, diluting it with water to the tint required.

Brown.—Take three ounces of copperas, break it up small, and boil it in a pint of water for half an hour. Then strain and bottle it. Dilute some of it when you wish a paler tint.

COLOURING MAPS.—In colouring maps, if you find that the paper (for want of good sizing) is likely to spot or sink, (which you may ascertain by trying it with a little water,) go all over it (previous to colouring) with strong alum-water, washed on with a very large camel's-hair brush. Then dry it. Your colours for washing the land parts of the map must be entirely liquid, and placed beside you in cups. Have also a small pitcher of water to dilute them still more, if necessary. They should be laid on with a large brush, as evenly as possible; doing all the red at once, then all the blue, then all the yellow, &c. Designate the water with light blue carried along the edge of the land, and shaded off, till nearly colourless. When the different sections of the map are all washed with their respective colours, and quite dry, have ready some cake colours rubbed on little plates or saucers, and with a fine camel's-hair pencil, mark out, with a dark shade of each colour, all the boundary outlines.

A little ox-gall infused in the water will greatly brighten the colours, and cause them to flow more easily in the brush, by counteracting the greasiness of the printing ink.

TO MAKE PAPER TRANSPARENT.—Dissolve some rosin in spirits of wine. Dip into it a camel's-hair brush, and

with it go over as much of the paper as you wish to make transparent, doing it on both sides.

A coloured drawing or engraving may be made by this application transparent in those parts where moonlight or firelight is intended to be very bright. Afterwards, they can only be seen to advantage with a light behind them. The same application is used for transparencies painted on linen or thick muslin stretched on a frame.

TO MAKE COURT PLASTER.—Stretch tightly, some thin black or flesh-coloured silk in a wooden frame, securing it with pack-thread or small tacks. Then go all over it with a soft bristle brush dipped in dissolved isinglass or strong gum-arabic water. Give it two or three coats, letting it dry between each. Then go several times over it with white of egg.

TO MAKE POUNCE.—Powder very finely, some gum sandarac—sift it, and put it into a little box. It is used to smooth the paper after scratching out with your penknife a blot or an error in writing. Rub on the pounce with your finger.

TO PRESERVE PENCIL MARKS.—If you have any thing drawn or written with a lead pencil that you wish to preserve from rubbing out, dip the paper into a dish of skimmed milk. Then dry it, and iron it on the wrong side. In ironing paper do not let the iron rest a moment, (as it will leave a crease or mark,) but go over it as rapidly as possible.

SEWING WORK.

REMARKS.

No sort of sewing work can go on well, unless there is at hand a sufficient and well chosen supply of every thing necessary to its accomplishment.

In providing needles, short ones will generally be found most convenient, and their eyes should be rather large. Many of the needles that are put up in assorted quarters of a hundred, are so small as to be of no possible use to any one. Therefore, in buying needles, it is best to select for yourself. Have always some that are *very large*, for coarse strong purposes. When a needle breaks or bends, put it at once into the fire; for if thrown on the floor or out of the window, it may chance to run into the foot of some one. It is well to get at least a dozen cotton spools at a time, that you may have always at hand the different gradations of coarse and fine. The fine spools of coloured cotton are far better for many purposes than bad sewing silk; but coloured sewing cotton should only be used for things that are never to be washed, as it always fades after being in water. Mourning chintz should on no account be sewed with black cotton, as it will run when wet, and stain the seams. The sewing silk now made in America is of excellent quality, and far superior to the imported both in strength and smoothness. Of foreign sewing silk, the Italian is good, provided it is not very fine; in which case, being only two threaded, it will split and ravel, and besides is very weak.

The best English sewing silk is excellent, being both strong and pliable. The India is strong, but harsh, wiry, and unpleasant to use. It comes in skeins that are twisted up very tightly. Silk is troublesome to wind, and is weakened by the process. It is better to cut the skeins at the tying-place, and put them into long papers. By laying on each other six half-sheets of long or foolscap paper, and sewing them together down the middle, as if making a book, and then folding each division lengthways into a thread-paper, you may have a receptacle for twelve different skeins of silk; keeping them all compact by means of a narrow ribbon or tape tied round the whole.

Except for some very slight purposes, it is best to buy no tape that is not twilled. Real linen tape is now scarcely to be found at any price; all that passes for it being only of glazed cotton; therefore, since you *must* have cotton, it is better to get the twilled, as it is very strong, and not apt to break. In buying cotton cord, choose that which is quite small, or, when covered, it will be clumsy; and see that it is clean and of a good white, particularly if intended for muslin; as it will show through the covering, and never wash whiter. It is well to buy a dozen hanks of cord at a time.

In choosing galloon or silk ferret, inspect it attentively to see if it is not half cotton, instead of being all silk. If there is cotton in it, the colour will be dull, and it will very soon break. There are thick stout ribbons (usually broad) that have cotton in them, and wear rough and rusty almost immediately: do not buy them.

You will require several bodkins of different sizes. The smoother they are, the better they will run through the cases. Always get them with a knob at the end. Steel bodkins are more serviceable than those of gold or silver; but in buying

steel ones, take care that they are not pewter: this you may ascertain by trying if they will bend.

You will find it necessary to have three pair of scissors; a large pair for cutting out things that are thick and heavy; a smaller pair for common use, and a very small pair for work that is nice and delicate. They should all be sharp-pointed. When your scissors begin to grow dull, have them ground at once. The cost will not exceed six cents for each pair, (even if ground at a surgical instrument shop,) and haggling with dull scissors is very uncomfortable work.

It is well to have always two thimbles, in case of one chancing to be mislaid. When you find that a hole is worn in your thimble, give up the use of it; as it will catch the eyes of your needles and snap them off.

Keep always coarse brown thread in the house; also hanks of gray, white, and black worsted, for darning winter stockings; and slack twisted cotton, and strong floss silk, for repairing other stockings.

As mother-of-pearl buttons have, from their superior durability, almost entirely superseded the use of thread buttons, it is well to keep a supply of them always in the house, buying several cards at a time. It is a saving of expense, as well as of time and trouble, to buy every sort of sewing material in quantities, as far as convenient. There is also economy in purchasing plain ribbons by the piece, when they are of excellent quality. Keep your ribbons always wound on blocks and secured with minikin pins. You can easily obtain blocks from the shops where ribbons are sold. In winding on a block a ribbon that is in two pieces, slip the end of the second piece *under* the end left of the first, and not over it, or there will be a ridge.

You should appropriate a box or drawer entirely to the pur-

pose of keeping materials employed in sewing; the articles for immediate use being in your work-basket.

There are various ingenious needle-books, so contrived as to contain, in a very small compass, all the implements that may be necessary to a lady when she takes her sewing with her on a visit.

A piece of white wax, for rubbing on a needleful of sewing-silk to strengthen it, is a most useful little article: so also is a small box of prepared chalk, to dip the fingers in when the weather is warm and the hands damp. But, as some portion of the chalk will come off upon your work, it is best to use it only when you are sewing white things. At other times, you will find an emery-bag indispensable. Those that are made for sale have generally so little emery in them, that they are soon found to be useless. It is best to make your own emery-bags; buying the emery yourself at a druggist's, or at a hardware store.

We highly recommend a brick pincushion, as an important article of convenience when sewing long seams, running breadths, or hemming ruffles. It is too heavy to overset, and far superior to a screw pincushion, which can only be fixed to a table with a projecting edge. A brick pincushion can be set anywhere, even on a chair; and enables the person who has pinned on it her sewing, to sit always in an upright posture, which is a great advantage; as to be obliged to stoop incessantly over your work, is extremely injurious to health.

Get a large clean brick, not in the least broken or scaled off at the edges, and cover it all over with strong coarse tow linen, or thick cotton cloth, sewed on tightly and smoothly with strong thread. Then make a bag of thick linen, allowing it to be two or three inches larger each way than the top of the brick. Stuff the bag as hard as possible with bran or with

clean wool; (not *cotton*, as it will prevent the pins from going in.) You must put in at least two quarts of bran, but most probably more. You can procure bran at a feed-store, or from a stable. In making this pincushion, you should wear a large apron, and keep the whole apparatus on a waiter or tray. Use a spoon for putting the bran into the bag; and press it down as hard as possible. When the bag cannot hold any more, even by tight squeezing, sew up the open end. Fit the bag evenly all round to the top of the brick, and sew it strongly to the coarse linen covering. Then sew a piece of green baize on the bottom, where it sits on the table. Afterwards cover the whole pincushion (except the bottom) with thick strong silk, or damask, or some other substantial material. It is best not to ornament it with bows, as your thread may catch round them when you are sewing.

All mantua-makers and seamstresses should be provided with brick pincushions. They can be made at a very trifling cost: and, with renewed coverings, will last twenty years or more.

A smaller pincushion may be made in a similar manner, substituting for the brick a square block of wood. These block pincushions are not heavy enough to use when sewing a long seam, but they are very convenient to hold the pins you may want when cutting out and fixing work on a bed; for, having flat bottoms, they are not liable to roll off. You may also make a very handsome toilet pincushion with a block for its foundation.

MAKING UP LINEN.—In buying linen, select that which (however fine) is thick, and has a round, close thread. If not a *perfectly good* white at first, let no persuasion induce you to take it; as, whatever you may be told to the contrary, you will

find that it is beyond the skill of any laundress to whiten it, even by repeated washings, boilings, and spreadings on the grass. Much of the linen that is now imported is half cotton, instead of being all flax; and the deception is so complete, that it is extremely difficult to discover it till after washing and ironing. It will then be evident by the threads being flatter and less glossy than when all of linen; also it will be found to wear very badly, breaking into slits after being a short time in use. We have seen very fine linen of this sort, that went into slits even while making up, merely in stroking the gathers with the point of a needle. If it is offered for sale considerably under the usual cost of fine linen, you may justly doubt its goodness; but even when a high price is asked, linen is sometimes found deceptive. All fabrics woven of two different materials (as flax and cotton, cotton and silk, silk and worsted) are liable to slit or fray very soon; the threads of the stronger article wearing out those of the weaker. For a similar reason, what is called *lustre silk* also wears badly, though, at first, it looks very rich and glossy; but the cross-threads being much thicker than the others, the fine threads are cut and frayed by them in a very short time.

In choosing linen, you may generally test its goodness by drawing one or two of the threads. If the thread breaks immediately, the linen is not good; either being injured by the process of rapid bleaching, or having cotton in it. But if you can draw, each way, a thread of a quarter of a yard in length, you may consider the linen worth buying. When linen is very good, a thread near a yard long may be drawn in it, without breaking.

Before it is cut out, the piece of linen must always be washed and stretched, to shrink it and take out the stiffening. In making up linen, take care not to sew it with thread or cotton

that is too fine; or the stitches, after a few washings, will break, and the seams rip. The stitching, however, should be done with very fine thread. The gathering-thread must be particularly strong; otherwise it will break, and give you the trouble of doing the gathers over again. Many use white silk for gathering; but, unless very excellent, it will break as soon as thread or cotton.

The buttons also must be sewed on with very strong thread.

TO MAKE A PLAIN SHIRT.—A long piece of *yard-wide* linen will make eight shirts for a man of moderate size, and in a plain manner; and it can be so cut out that not a thread of the linen will be lost. To do this, proceed as follows:

Take an old shirt, lay it on a bed, and measure from it the lengths of eight bodies, notching each length with your scissors. Having thus marked the divisions, cut off the whole long piece that you intend for all the bodies. Next, cut off, from one of the sides of this body-piece, a long straight strip for wrist-bands, shoulder-straps, sleeve-linings, sleeve-gussets, neck-gussets, tail-pieces, and bosom-bits. This strip must be as wide, all the way along, as a wrist-band before it is doubled.

Take this long strip and (measuring by the pattern shirt) cut off from it sixteen double wristbands and sixteen neck-gussets. The neck-gussets must be cut exactly square, but doubled triangularly when sewed in. The strip that comes off from the side of the neck-gussets is for the sleeve-linings. The remainder will make the bosom-bits and tail-pieces. Then measure, by the pattern shirt, the exact size of the eight collars, and cut them from the large piece of linen that was left after the bodies were taken off. Of yard-wide linen, one breadth across should make three collars. From the remainder of the linen, cut the sleeves according to the pattern-shirt. One

breadth across should make two sleeves. You will find that by exactly following these directions, there will be no clippings or shapings, but every particle of the linen will be turned to account.

The old shirt must be your model in putting together and sewing the different parts. It is usual to make the bodies first; then the sleeves; then the collars, wrist-bands, and neck-gussets; and lastly to put all the different parts together.

For ruffling shirts, a breadth of *wide* cambric is the usual allowance for each side of the bosom. If the cambric is narrow, allow a breadth and a quarter to each side. If too full, it will not lie smoothly or pleat well. Half a quarter of a yard is a good depth for each frill. This, if the cambric is wide, allows a quarter of a yard to each shirt; being two yards to eight shirts.

In the room where you generally cut out your sewing-work, you should keep a yard-stick. It is a good practice to measure things as soon as they are brought home; that if there is any mistake in the quantity, you may discover it at once, and have it rectified.

In teaching a little girl plain sewing, it is not necessary that she should begin with a shirt; particularly if she learns at school, where making a shirt is always a very slow business, and where some of the pieces are frequently lost during the process. A much better way is, to let a child practise the varieties of plain sewing on a yard of fine shirting muslin, on which her instructer may contrive to show her specimens of all the different things belonging to shirt-making; such as sewing selvage seams; back-stitching and felling; hemming; fine stitching; working button-holes; making gathers and sewing them in; tail-pieces, bosom-bits, neck-gussets, &c. When a little girl has successfully accomplished all that can be done

on one of these preparatory yards of muslin, (or plain-work samplers,) she will find no difficulty in making a shirt. In teaching a young person to cut out linen, you had best let her begin with night-shirts, which (except that they are now made long enough to descend to the feet) are cut out precisely according to the foregoing directions for a plain day-shirt.

SHIRTS WITH BOSOM PIECES.—For a man of moderate size, you may take from the side of a piece of yard-wide linen, a strip that will suffice for the wrist-bands; of course allowing them double. Each body may be measured about a yard in length.

Cut out of the fore-body of each a square piece, three fingers long and three fingers wide. This square piece, split in two, must be sewed as lining on each side of the back part of the body. The false bosoms, collars, &c., are frequently made of finer linen than the rest of the shirt. The false bosom must be wider on the left side than on the right; for instance, half a yard and a nail (or sixteenth of a yard) on the left side, and a quarter and a half-quarter on the right. It must have a broad tuck on each side; and on the edge of the left (where it lies over the right) a broad hem, with a row of stitching near the extreme edge. This bosom piece should be neatly inserted into the square place cut out for its reception, back-stitching and felling it down, and making the seams as small as possible. When sewing it to the two lower corners of the bosom piece, two pleats must be laid in the body of the shirt. The wrist-bands should be cut of a crescent form, and the sleeve gathered into the hollow or concave part. Do not make them bias, or they will stretch out of shape in ironing.

Shirts made in this manner may either have a collar sewed

on permanently, or you may finish them with a binding round the neck, to be worn with a false collar.

A SHIRT OPEN AT THE BACK OF THE NECK.—If the shirts are for a man of moderate size, and the linen is yard-wide, you may, in cutting out the body, (which should be a yard in length,) take a strip off the side for the wrist-bands, &c. Slit the back of the shirt, down from the neck, about half a yard deep. This slit must be hemmed; and at its termination a tuck is to be laid all the way down the remainder of the shirt-back. Cut a square piece out of the upper part of the fore-body, (about a quarter and a half-quarter deep, and the same in width,) for the purpose of admitting a full bosom piece. This square piece of linen will come into use for sleeve-linings, shoulder-linings, &c. The bosom piece must be cut about three-quarters wide, and a quarter and a half-quarter deep. It is to be set into the open square made for its reception in the fore-body; first laying it into three broad pleats of equal size, basting them down till you have fitted the bosom piece and cut out the neck to the proper size. Then close-stitch the pleats all the way down by a drawn thread. Afterwards insert the bosom piece into its place, back-stitching and felling it down neatly, first basting it in. Dispose of the extra width of the fore-body (where it joins the lower part of the bosom piece) by laying small pleats, one at each corner, and two meeting in the centre. Insert into the top of each shoulder (where the collar is to go on) a neck-gusset, gathered a little at the upper edge. Line the tops of the shoulders with an under piece about half a finger broad.

Gather the back of the neck; having cut out the front, rounding it downwards. The neck, both before and behind, must have a binding made of a double piece of linen, about half a

finger deep when doubled. This binding must be a straight band, and should have two buttons and button-holes behind, (one above another,) and directly in front a button to sustain the false collar with which these shirts are always worn.

The sleeves must be cut quite straight. A breadth of yard-wide linen will make a pair of sleeves. The sleeve-gussets may be a finger and a half square. Gather the sleeves at the shoulders and at the wrists. The wrist-bands must be of double linen, (not cut bias,) in depth about a finger. They should be cut spreading or fanning, so as to be wider on the back of the hand than at the wrist, and hollowed out or made concave at the bottom, where they are sewed on to the sleeve-gathers. Round them off at the upper corners, and finish them with a row of fine stitching, a very little distance from the edge. Put a button and button-hole to each.

No other buttons are now used for shirts than those of mother-of-pearl.

TO MAKE A FALSE COLLAR.—Take a straight piece of double linen, about two inches deep when doubled, and turn in the edges. This is for the band or basis of the collar, and is concealed under the cravat. For the cheeks or visible part of the collar, cut out two pieces of linen, (with linings for each,) making them about half a finger deep in front, or perhaps deeper. Slope their upper edges down towards the back of the neck, till their depth is reduced to little more than an inch; and give the lower edges a slight curve inwards, where it is to join the straight neck-band. The front corners that come on the cheeks must be rounded off, and sloped a little inwards as they descend to the neck-band, into which these cheek pieces must be sewed. They must have a row of fine stitching all round, a little distance from the upper edge. Directly in front

of the neck-band to which they are sewed, make a perpendicular button-hole, to meet the button on the inner binding of the shirt-neck. Strengthen the lower part of this button-hole by sewing a bit of fine tape at its bottom. At the back of the false collar, sew to each end a string of fine tape, (about half a yard long,) to tie it on with.

For a moderate-sized man, the collar-band may measure somewhat more than a quarter and a half-quarter round the neck.

A FALSE SHIRT-BOSOM.—Take a piece of yard-wide linen, at least a quarter and a half-quarter in length, and make a narrow hem up each side, slightly sloping them towards the shoulders. Lay over in the middle a broad tuck, that, when folded or creased down, will be a nail in breadth; and close to it, on both sides, make two smaller tucks, each a little more than an inch broad. The broad or middle tuck must be stitched down permanently, and it should have a row of fine stitching near the folded edge. The other four tucks need only be laid over; basting them down to keep them in place till after they are secured by the bindings at top and bottom. At the bottom put a binding of linen, about an inch and a half broad when doubled; working a cross-way or horizontal button-hole in the centre of its front, and sewing to each extremity of the binding tape strings about half a yard in length. Bind the neck with a strip of linen, about an inch and a half broad when doubled, and perhaps a quarter and a half-quarter in length; and make directly in front a cross-way button-hole. Between the neck-binding and the main piece of linen, insert at each shoulder a small single neck-gusset, cut out in a triangular shape, about half a finger each way. Sew on each end of the neck-binding a tape string about half a yard long.

These false shirt bosoms are, of course, always worn with separate collars tied on above them.

CHEMISES.—For the body, cut two breadths of yard wide linen into lengths of a yard and a quarter each. This will make a chemise sufficiently long for a middle-sized woman, or for one rather above the middle size. For a small woman, a yard and a half quarter will be long enough. From one side of each breadth, cut a gore to sew on the other side; thus giving an equal slope to both. The gores should be little more than an inch wide at the top. Pin the selvage sides of the gores to the selvage edges of the linen, lay them evenly on a bed, and slope the gores upwards at the bottom; otherwise, their lower ends will daggle down in peaks. The pieces sloped off the bottoms of the gores must be kept to line the sleeve-holes.

If the sleeves are to have broad hems, cut them a quarter of a yard deep. One breadth across the linen will make a pair of sleeves, excepting the gussets. If they are to be gathered on an arm-band, a half-quarter and a nail will be a sufficient depth for them. Next, cut out the sleeve-gussets, allowing each a finger square. A breadth across will make four sleeve-gussets and two shoulder-straps. The shoulder-straps should be half a finger broad, (when doubled,) and two fingers in length.

If you have plain loose sleeves with a broad hem, the chemise, to correspond, should have the neck or top (it being perfectly straight across, behind and before) simply faced on the inside with a fine twilled tape, so as to form a case for a drawing string. If the bottoms of the sleeves are gathered into arm-bands, the neck or top of the chemise body may be gathered also into a band, made to fit the width across, from

shoulder to shoulder; in which case, there must be a slit of a quarter of a yard deep, either down the back, or down the front of the neck, fastening with buttons.

Make the body of the chemise first; finishing the neck, and putting on the shoulder-straps. Then have ready the sleeves, and set them into the sleeve-holes left at the two sides. The sleeves should be gathered on the top of the shoulder, and the shoulder-straps felled down upon them, on each side. If there are arm-bands, they should sit loosely round the arm. Next, take the sloped pieces that came off the bottom of the gores, and with them, line that part of the body that forms the sleeve-holes; carrying down the lining about an inch below the lower corner of the gusset. This will greatly strengthen the part round the sleeve-holes.

Cut out in the above manner, the whole of the linen will come into use, and there will be no shapings or clippings whatever. What is called a *long* piece of yard-wide linen, will thus make ten chemises for a woman of moderate size; with the addition of an extra yard and a quarter to complete the body of the last.

A lady's chemise may be trimmed with thread edging, with tetting, or with linen cambric frilling. The frilling, to look neatly, should be very narrow. In fulness, allow it a little more than twice and a half the extent of the parts on which it is sewed.

For winter, chemises with long sleeves are very comfortable; and are good preventives against rheumatism, particularly when made of fine thick American muslin or domestic cotton. These sleeves may be half a yard and half a quarter long; they need not extend down quite so far as the wrist. One breadth of wide cotton, split in half, will make a pair of long sleeves, to which square gussets must be added. You

may gather them at the lower part of the arm, as well as at the shoulder; leaving a small slit, and setting on a band to fasten with a button. Or you may leave them loose at the bottom, merely finishing with a broad hem. In case of illness, it is most convenient to have these long sleeves unconfined at the bottom, that they may be rolled up above the elbow when bleeding is necessary.

MAKING UP FLANNEL.—No one that can afford the price of fine flannel, should ever buy it coarse. There is no coarse flannel that can be washed without shrinking much more than if it was fine; also, it is rough and unpleasant to wear, and catches dust and dirt immediately. In purchasing flannel, look particularly at the blue selvage edge; if that is thin, uneven, and coarse, the flannel is not good; but if the selvage is stout, fine, and close in its texture, you will find the flannel to wear well. For grown persons, always get the wide flannel. Three breadths will make a petticoat for a woman of moderate size; and if the breadths are a yard and a quarter in length, they will allow three tucks, to be let out successively as the flannel shrinks. Before making it up, flannel should always be washed; first dividing the breadths, but do not cut off the blue selvage till after the washing.

In sewing flannel, lay the two raw edges one over the other, and run them together along the middle, with short close stitches. Then cat-stitch or herring-bone each of the raw edges down to the flannel, making both sides of the seam exactly alike, and doing it very neatly. In making a flannel petticoat, put one breadth before and two behind. At the top, leave, exactly in front, a quarter of a yard quite plain; pleat the rest, except just behind, and there gather it. Bind it with white linen, and finish the pleats with a row of close stitching,

an inch below the binding. Sew to the binding straps of broad twilled tape to go over the shoulders; making the straps long enough to allow the petticoat-binding to be a little below the waist of your dresses. It is a good plan to have in the back part of the petticoat-binding two cases, each about a quarter of a yard long, nicely stitched, with one end of each left open, and an eyelet-hole worked on the outside of the binding at the other termination of the casings. Into these cases, run long strings of twilled tape, in the manner of reticule strings, to draw both ways; each string being long enough to cross in front, and then go round the waist and tie behind. The loose ends of the strings should have a thick rolled hem, to prevent them, when stretched out, from slipping back into the eyelet-holes.

Baby's flannel is frequently bound with white ribbon. Many ladies also bind the bottoms of their petticoats with ribbon. It looks very nicely at first, but has the disadvantage of shrinking after it is washed, of turning yellow, and of very soon wearing off, and requiring renewal.

Flannel shirts, jackets, &c., should be made full large at first, to allow for shrinking.

All the seams and hems of flannel must be made very flat; the hems finished with a row of running close along the edge. None of the raw edges should be turned in and felled down, as it renders them too clumsy. The cat-stitch or herring-bone should be used instead of felling. The slits must all be cat-stitched down, and secured at the bottom with a bit of tape sewed across.

In running a tuck, whether on flannel or any thing else, the best way of regulating its width so as to make it all the way precisely even, is to cut out a bit of stiff card exactly the depth you intend to make the tuck, including the regular distance

from the hem or from the last tuck below. This distance you may designate by making a notch in the perpendicular edge of the card. Keep this bit of card between the thumb and finger of your *left* hand, holding it lightly down on the tuck, and moving it along as you proceed. With this guide, it is impossible to run the tucks otherwise than straight and even; and it precludes the necessity of stopping to measure as you go along. Tucking with a card, is said to be an invention of Dr. Franklin's, who suggested it to his daughter one evening when he observed her taking much trouble in trying to get a tuck even, by measuring it every few minutes with the part already done.

LADIES' NIGHT-GOWNS.—Night-gowns for summer may be made of narrow-corded cambric dimity, of cambric muslin, or of striped or cross-barred muslin; each of these articles being ell-wide or yard and a quarter, which is the real width of what is called six-quarter muslin. For winter, they are most comfortable of fine, thick American muslin, the widest you can get; but it rarely exceeds a full yard in width.

Where the winters are very severe, night-gowns of wide, white flannel are much in use.

For a moderately tall woman, the length from the neck down to the feet, may be a yard and a half; this will generally allow a good sized hem at the bottom. In making a night-gown of ell-wide or yard and quarter muslin, two breadths will usually be found sufficient for the front and back from the shoulders down. Having measured two breadths, cut a gore from the side of each, not the whole length, but beginning the slope about a quarter and a half-quarter from the top; so that when sewed on, each gore will commence just below the sleeve hole. Sew the selvage edge of these gores to the selvage or straight

edge of the breadths; making the two sloped edges come together, and rounding or sloping up the corners at the bottom, as in a chemise. The two breadths at the top are to be joined together, after sloping the shoulders down from the neck. The slope down from the top of the neck to the top of the sleeve-hole, should not exceed a finger length, or half a quarter. If the shoulders are long, and the sleeve-holes small, (according to the present fashion of day-dresses,) the night-gown will drag down uncomfortably, and the upper part will consequently tear or wear out very soon. Having cut the shoulder slopes exactly even, round out the sleeve-holes; giving them the same scoop or curve on both sides, and allowing them very large and easy. The length of the sleeves from the top of the shoulder to the hand, may be about three-quarters of a yard. A breadth of what is called six-quarter muslin will make a pair of sleeves; dividing this breadth down the middle into two pieces, and sloping a gore off one side of each piece, to sew to the straight side of the other. After these gores are fitted, round off the tops of the sleeves, but not so much as for a frock; the front part of each sleeve-top should have a scoop or curve inward, the scoop beginning at the seam and going up along the front of the shoulder. All the seams in a night-gown should be back-stitched and felled; and the shoulders should be strengthened at the joining-place, by stitching them down upon broad pieces of twilled tape basted underneath. In cutting out the neck, round out the front much more than the back. Cut a slit down the front breadth of the night-gown, a little more to the left side than to the right, so as to allow for a perpendicular tuck to be laid over, all down the front, from the neck to the feet. The length of the slit downwards may be something less than half a yard. On the tuck-side are to be worked half a dozen perpendicular button-holes. The other side is to have

a facing of muslin the same breadth as the tuck; the facing to descend an inch or two below the slit, so as to strengthen it at the bottom. On the faced side of the slit, set half a dozen pearl buttons.

The shape and size of the collar is a matter of taste; but for a plain square collar, you may have a piece of muslin about a quarter of a yard deep and half a yard in width; if for a broad hem, it must be larger every way. If you wish the collar to sit closely, give it no scoop at the back of the neck, but let it be perfectly straight all along, where it is sewed on to the gathers. Line the collar, not throughout, but merely about half a finger up; sewing in between the lining and the outside the gathers of the neck. Place a button and button-hole at the bottom of the collar. The sleeves may either be finished with a wrist-band at the bottom, or left loose with merely a broad hem; the latter way is best for convenience. The collar and wrists of a lady's night-gown may be trimmed with frilling of a thinner muslin, or lace-edging. Or, what is much easier and less expensive, they may be finished with points or scollops along the edge; made by laying down a hem *on the right side*, and, with a bit of card cut into the proper shape, marking the scollops along this hem with a pencil, but not so close as to make them join each other. Then run the scollops along by the pencil-marks, taking very short stitches; and, when done, cut them out with sharp scissors, a little distance above the sewing. Next turn them over, so as to make them right side out; poking their edges even with the blunt end of a bodkin slipped inside: and then finish by hemming down the straight edge.

Instead of sewing the gathers into the collar, night-gowns are very frequently made with what is called a yoke; that is, a piece of muslin cut bias and made double, and carried over

the shoulders. The back and front of the gown, and the tops of the sleeves are gathered into the yoke, which, to look well, should not be too deep. Less than a finger behind, and less than half a finger directly in front, will be quite deep enough. The yoke should be corded all round, and have two buttons to fasten it in front.

For very warm weather, it is well to have some cross-barred muslin night-gowns, with short full sleeves, gathered on a band; and, instead of a collar, the neck also to be gathered on a narrow band. They will be found very cool and pleasant in nights of extreme heat.

If there is too much fulness in the back of a night-gown, it will drag downwards off the neck behind, and ride up (as it is called) at the throat. To avoid entirely this inconvenience, night-gowns, when of six-quarter muslin, are sometimes made with the back-breadth sloped into two very large gores; sewing them both together by the sloped edges, so as to make a long seam up the middle of the back, from the neck to the feet; the small ends of the gores coming together at the top, and fitting into the collar or the yoke without having *any* gathers behind. This manner of cutting increases the width at the bottom of the gown. Where the gore-seam terminates at the lower end, each gore should be sloped considerably upwards; otherwise they will hang down in an awkward point.

Loose gowns of black India silk are very convenient. For winter they should be lined all through with slate-coloured glazed muslin.

DOUBLE WRAPPERS.—These may be cut out in the same manner as night-gowns. If made of calico or gingham, it is best to have both lining and outside of the same material. The seams are all inside, so as to have no raw edges. If

intended chiefly for comfort, (as all wrappers ought to be,) it is best to make them loose all the way down, without attempting any thing like a body; as is sometimes done by having a plain back, with a case at the bottom, set on a gathered skirt behind. These backs never look even tolerably well, unless they are drawn in tightly to the waist, and worn with a belt and over corsets; all which, if the wrapper is designed for a garment of ease, will defeat the purpose.

QUILTED WRAPPERS.—These, the warmest of all wrappers, are extremely convenient to slip on in case of being called up in a cold night, or after coming home late in a winter evening to wear while preparing for bed; also for many other purposes. They are generally made of dark calico, which should have no white in the figure; and it is best to have them lined with the same. A light-coloured lining looks soiled almost immediately; and a lining of glazed muslin should on no account be put in, as none of these muslins will bear washing; for their colour, when wet, will run in streams, and spoil the outside of the wrapper. Quilted wrappers are generally cut so as to wrap over very much to one side, and are left open all the way down, so as to be easily slipped on. There should be no gathers or pleats at the top, either behind or before; as the wadding will make any fulness there uncomfortably clumsy. By sloping the back from below the arm-holes upwards, you can have it quite plain at the place where the collar goes on. The collar should be a square turn-over, sitting closely to the back of the neck. The sleeves ought to be long, wide, and set high up on the shoulders, with a large easy arm-hole.

After the whole has been cut out, and the breadths sewed together, lay the wadding (it should be white, thick, and *not* split) between the lining and the outside, and quilt it in large

diamonds, with long needlefuls of dark-coloured silk. Then quilt the sleeves and the collar, and when done put them together. Some persons find it more convenient to quilt all the breadths separately. The quilting may be done either in a frame or on a large table.

If made of proper materials, a quilted wrapper may be washed as often as necessary, in the same manner as a bed-quilt.

A NIGHT-CAPE.—These are very convenient for ladies to wear when going to or returning from a summer evening party, or upon any occasion when a cloak would be too warm, and when a shawl would crush the upper part of the dress. The skirts of two left-off silk dresses will make a night-cape, which should be very large, so as to cover lightly nearly the whole of the arms, as well as the shoulders and back.

Having ripped apart the skirts of two dresses, let the silk be sprinkled and ironed smoothly. Then lay the breadths of the outside together, so as to form an exact square, as large as you can get it. Do the same with the breadths of the silk that is to form the lining. Having run all the seams, and pressed them with a warm iron, (wetting them first with your finger dipped in water,) baste together the two squares of silk, and cut them into an exact circle. In the centre cut a round hole to admit the neck, and then split the front of the cape straight down; afterwards sloping it upwards a little, where it meets at the bottom. Cord the edge all round, and bind the neck with a band of the same silk. You may fasten it down the front either with buttons or with strings of ribbon.

TO MAKE A LADY'S HOOD.—Get a yard and a half of wide dark-coloured silk for the outside, an equal quantity of light-coloured silk for the lining, and four yards of narrow

mantua ribbon, the colour of the lining; three ounces of eider-down, (which you may obtain from a furrier;) four slips of fine light bonnet-cane; sewing silk to match the outside; and a yard and a half of broad mantua ribbon for strings, also the colour of the outside. For the main part of the hood, take three quarters and a nail, or an exact square of the silk, to be cut after you have laid it bias, as both lining and outside are to be cut so. At the part which ascends from the back of the neck to the back of the head, cut a slope upwards, about a finger in length. Next, hem down upon the lining the outside silk along the front edge of the hood, along one of the sides, and at the back edge; and run, at equal distances, three or four small double casings, which must go horizontally or across the silk, so as to form it into divisions. When these are done, take the eider-down, open the end of the paper bag that contains it, and pour it carefully, and in equal portions, into each of the divisions that you run in the silk. When you have got all the eider-down in, secure it by running together the side of the hood that was left open to admit it. Then put drawing strings of the narrow ribbon (the colour of the lining) into the casings, bringing out the strings so as to tie at the side and not in the middle. In the last or farthest back casing, run a slip of cane about three quarters and a nail in length, and draw up the silk full upon it; bending the cane round into a circle, and securing it well at both of its ends. Sew up the slope at the hind part of the hood, and whip over with a gathering thread the edge of the remaining silk; drawing it all as close as possible, till the whole edge is brought together in one place at the back of the head. Next, draw the cases to the fulness you wish, by pulling the ribbon that is run in them; and then slip in, between the lining and the outside, three or four canes, as long as the full width of the silk. These canes go alter-

nately with the drawings, arching up, with the silk stretching plain over them. Tack the canes here and there to the lining, and secure them well by making a little split at each of the ends, and sewing them fast to the silk.

Afterwards, bind with a narrow strip of lined silk, about an inch broad, the two sides of the hood where they come down on the neck; gathering them to fit the binding, which should be about a quarter and a half quarter in length, so as to fit the neck of the wearer and meet under her chin. To the lower edge of this binding sew on the cape, gathering it to fit. The cape must be made bias; and when lining it, leave one end open till after you have poured in some eider down. Of the remaining silk make a large bow (edged with a bias binding) to go at the back of the head, on the place where all the gathers meet in a centre. Sew short strings of the narrow ribbon along the inside of the neck-binding, so as to meet each of the ends of those strings that draw the casings, and tie with them. Lastly, sew on the broad strings that are to tie the hood under the chin.

These are the most convenient hoods that are made; as they can be drawn up or let out so as to go over any head, even when drest high, or with a cap or turban. And being stuffed with eider-down, they are so light that they never crush or discompose any thing that is beneath them. If wadding is substituted for eider-down, it must be basted to the lining, and the casings run afterwards.

There should be no trimming along the front edge of a hood, as it is apt to catch in the hair.

To look well, the outside and the lining of a hood should be so contrasted as to harmonize well in colour. For instance, a purple silk outside, with a lining of pale blue, light yellow, gold colour, or buff colour; or a dark brown, or slate-coloured

outside, with a pale pink or light blue lining. A black hood may be lined with gray, pale blue, or pink: an olive-coloured outside with either light pea-green, pale pink, or light lilac.

If properly taken care of, and not exposed to rain, a well-made hood of new silk will last a great many years.

A summer hood may be made in the same manner as one for winter: but, of course, without eider-down or wadding.

HINTS ON DRESS-MAKING.—Notwithstanding the almost incessant changes of fashion, there are certain general rules in the art of mantua-making that never vary, and which it may be well to point out for the instruction of those who are desirous of making their own dresses. Young persons who live in the country will find it very convenient to have some knowledge of the manner of accomplishing this business; and even in cities there are many who, from considerations of economy, might be glad to understand as much of the art as would enable them to cut out and put together at least their common dresses: which often, when done by a mantua-maker, cost more for the making than the price of the material.

In purchasing a dress, always get what is called a large pattern; that is, an ample allowance of the stuff. What is left will no doubt come into use for altering, mending, renewing cuffs, &c.; or perhaps it may be wanted for a new body. Also, if a dress is scantily made, it will never look well, however expensive the material; particularly if the skirt is too narrow.

In buying silk, you can best ascertain its thickness by holding a part of it between your eyes and the light. If very stiff, it is highly gummed, and therefore cannot wear well, as the gum will cause it to cut or split at the pleats or gathers. Soft thick silks, with both sides alike, cut out the most advantageously, and wear the best. Figured or flowered silks look

beautifully for a short time; but the sprigs being flossy, and on the outside only, soon begin to wear rough, and the spaces between them seem to contract and appear shrivelled. This is the case with most silks whose figure is embossed or thrown up on the outside. What are called watered silks look, after a while, as if they had been literally watered or wetted all over. The gros-de-nap silks that are now imported, are so narrow, thin, and stiff, that they are rarely worth buying. A good double Florence or Marcelline is much better for an economical silk dress. Reps silk of the best quality is soft, glossy, and wears well: so does gros d'Afrique, and so does Turkish satin, which is a thick, soft, twilled silk. English satin is very superior in quality to the French. Satin is very liable to fray on the surface, and if not of the best sort, it wears badly. For a very lasting dress, nothing is more durable than a thick, double width, India black satin; and it is well worth its price. The best India senshaws wear well, and are not apt to stain; but the colours are seldom handsome, and the texture, though thick, is rarely fine. They are yard-wide, and very good for lining cloaks and pelisses. In buying plaid silks, avoid those that have any white in them, as they look soiled almost immediately. A plaid dress will make a short woman appear much shorter. Ladies who are no longer young always look best in dark-coloured dresses, whatever may be the material; and when decidedly old, there is no colour so proper for them as black.

Ladies with hair inclining to auburn should avoid buff-colour, fawn-colour, and all shades of yellow, pink, or scarlet. To them, white, black, slate-colour, dark brown, purple, lilac, blue, and pea-green are most becoming. A brunette ought not to wear gray, or lilac, or grass-green. To all persons that are very pale, every shade of green or blue is unbecoming. Young

ladies who have dark hair and fair complexions, (a rare but beautiful combination,) may wear any colour whatever. To very young girls no dress is so becoming as white, particularly in summer. In buying white silks or ribbons, choose only such as are called a *dead white*. Pearl-white and rose-white are the worst possible tints to go next the skin, whatever may be the complexion of the wearer. There are many shades of yellow that at night resemble a bad white; and many of light green that, except in day-time, look like a bad blue. Purples at night may frequently be mistaken for a dull black. Lilac is a very bad night-colour.

Merinoes, chalys, and mousselines de laine, if they are not of the very best quality, soon begin to look rough and soiled, catching the dust immediately. In selecting painted muslins, chintzes, and ginghams, ask for a little slip as a sample, and try how it will wash and iron before you purchase the dress. Give it a fair washing in a little warm soap-suds, rinse it in cold water, and then dry and iron it. There are certain shades of light blue, pink, yellow, and green, that bear washing very well, but change immediately when ironed. All cotton fabrics are best for having little or no glazing or stiffening. If the figure is nearly as distinct on the wrong side as on the right, it is an evidence that it is well printed, and not likely to wash out.

In buying velvet, see that the wrong side is of silk, as well as the right, and not of cotton, as is frequently the case. If of cotton, it will wear badly, and the colour will rub off. Velvet, to wear well, should be soft as well as thick, and the ground well covered with the pile. A velvet dress is very liable to crease behind, the marks of the creases showing very plainly. To prevent this, let the skirt be very full, and the hind-breadths wadded and lined. As a velvet dress is never

worn in warm weather, the wadding will be no inconvenience.

The best lining for the skirts and sleeves of dresses is either paper-muslin or the stiff coarse book-muslin that comes for the purpose. The skirt of any dress that is not to be washed, will last much longer, and keep clean better, if lined throughout. In case it should require turning, a merino pelisse or cloak should always have a thin lining interposed between the wadding and the outside; otherwise, when taken apart to be turned, it will be found impossible, by any process, to get the shreds of cotton entirely off. Even washing the merino will not remove them. In basting wadding to a lining, use always strong sewing silk; as cotton thread (when the stitches are very long) is apt to break after being worn a while, and then the wadding gets loose. Take very long needlefuls; and when you begin with a new one, tie its end firmly in a knot to that of the last. Let the basting stitches go in waves up and down, catching the lining slightly, but securing at equal distances every part of the wadding. If you split the wadding, lay the split side next to the lining, the glazed side uppermost.

Ladies would do well to make common cause in protesting against the practice that prevails in many of the stores, (we should be sorry to find it universal,) of using printed paper for wrapping up articles that are purchased there, even when those articles are white, light-coloured, and cannot be washed. The liability of printing ink to rub off is proved whenever we take a newspaper into our hands; and therefore it is of all things the most unfit for enclosing silks, laces, ribbons, &c. Indeed, there is nothing whatever that may not be more or less soiled by putting it up in newspaper. A constant and liberal supply of the soft paper made expressly for wrapping, (and which can be purchased by the quantity at a very trifling cost,) ought to

be considered by all store-keepers as a part of their necessary expenditure; and to have every article put up in a neat and proper manner, and so that it can receive no injury on its way home, is a duty they owe to their customers. If *every* lady would make a point of remonstrating, when she sees an article that she has purchased wrapped up in a piece of printed paper, we think this grievance would soon cease.

THE BODY OF A DRESS.—In commencing a dress the first thing is to fit and cut out the body-lining, which should always be made of good linen; as linen that is thin and coarse, will stretch out of shape when the outside is putting on, and shrink very much on being washed. For a white dress, or any one that is to be washed, the lining must be of linen that is *perfectly* white; otherwise the brownish tint, however pale, will show through. For a dark silk or merino dress, the lining may be of fine brown holland. A yard of linen will make a body-lining for a person of moderate size, and it must be quite smooth when you cut it; not in the least rumpled or creased. The person to be fitted, should wear at the time one of her best setting dresses. Over the fore-body of this, let the linen be pinned, placing it bias, and putting several pins at the shoulders, sides, and waist. Fold over at the bottom of the waist, two very large pleats slanting upward, and diminishing gradually to a point as they ascend to the bosom. If these pleats are small and narrow, the dress will inevitably be too tight across the front; compressing the bosom painfully, and making it look flat and contracted. This is a very common fault with dress-makers, who depend entirely on giving an artificial fulness to the bosom, by means of wadding. The fore-body leaves off at the shoulder-seams, and after it is fitted, the back should be done. The lining of the back must be cut straight-way of

the linen, (not bias,) and it must be pinned very smoothly on the back of the dress worn at the time by the person for whom it is intended; allowing sufficient everywhere for turning in, and for outlet if the dress should afterwards be found too tight. The lining must be allowed longer in the waist than the model dress, as it takes up greatly in sewing on the skirt. For a person of hollow back and taper form, the side-seams should have a considerable slope inwards from the arm-hole, to the lower extremity of the waist; otherwise, the dress will not set well in to the lower part of the back, even when made very tight. Where the waist is thick, the slope inwards should be less; and some figures require none at all. If the back of the person is rather round, or the shoulders very prominent, (as they frequently become, from habitually compressing the waist to excessive tightness,) the body should be cut considerably longer behind, so as to allow sufficient space for the projection of the shoulders. When the back is flat and straight, the body need be no longer behind than at the sides. Be very careful not to cut the body-lining too short either behind or before; for to all figures, a short waist is unbecoming. In cutting out the sleeve-holes, notch them in front, and allow them sufficiently easy; particularly, just under the arms. Give the shoulders a considerable slope inwards towards the neck; otherwise the dress will set too loose about the upper part. Next, with a piece of tape, measure the length of the skirt from the waist behind, down to the heels, allowing sufficient for the hem or facing.

After the lining has been fitted and cut out over the model-dress, take it off and baste it together; also basting down the large pleats. Then let it be tried on, and fitted a second time upon the corset only. This is the time to remedy any faults in the cutting out or basting together. If it is found too loose about the upper part of the back, slope it in a little more

towards the neck. If the top of the front is too loose, slope that also a little more in to the neck. If too tight, let it out sufficiently, by opening the shoulder-seam. Should the lower part of the back be too loose, take it in a little at the side-seam under the arms. If the waist is too tight, let it out at the side-seam of the fore-body; or it may be necessary to let out both the back and the fore-body. A dress, to fit well, should have no wrinkle whatever under the arms, or indeed in any place where it ought to be perfectly smooth. A body will frequently set badly, not because it is too loose, but from the sleeve-hole being so small that the dress cannot be got on sufficiently; causing it to hang off and wrinkle down. When this is the fault, the remedy, of course, is to enlarge the sleeve-hole. When sleeve-holes are found too tight, cut them away first in front and under the arms, and then round them off nicely at the back. If left too tight when the lining is cut out, they will not be any looser when the dress is finished; as the ridge made by the seam in putting in the sleeve, always fills up whatever space is allowed for the sewing. When the fitting of the lining is finished, do not, after stitching them down, trim off the inside folds of the large pleats, but allow them to remain uncut: in case it should, at any time, be found necessary to let them out for the purpose of enlarging the body. They can be made to lie perfectly flat, by felling down the folded edge on the inside.

In making the fore-body of a dress, the silk or other material that constitutes the outside, should always be cut *precisely bias;* otherwise, neither the pleats or gathers, nor indeed any part of the front can set well. To do this, fold one corner quite sharp, and make the middle of the fold lie exactly even. If the silk is not wide enough for a *perfect* bias, join it at the selvage to another selvage piece running just the same way. An imperfect bias causes the pleats to twist or warp, and the whole to

go wrong and unevenly. In cutting the outside of the fore-body, see that there is amply sufficient, both in length and breadth, for all the pleats or gathers; allowing it wider considerably at the top than at the bottom. If the dress is of a material that is to be washed, the upper part of the fulness should be gathered; as loose bias pleats cannot be ironed to look well, or even tolerably; the lower part of a gathered front may be stitched closely down. Wherever there are gathers on a dress, make them small, and stroke them as neatly as in making up linen. The pleats should be laid smooth and even, so that no part of them may twist or stand off even in the smallest degree. Baste or run them down to the lining, concealing the stitches of each pleat under the pleat that falls over it. If there is to be wadding at the bosom, you may insert it between the lining and the outside, before you cord the neck. But the best way is to put it on after the body is finished. To do this, cut out two circular pieces of wadding, of sufficient size; lay on each of them another round piece about an inch smaller in circumference; upon that put a third, fourth, fifth, and sixth round piece, each diminishing in size, till the last is no larger than a cent. Baste each of these piles of wadding upon a circular piece of white glazed muslin; notching the edges of the muslin, and turning them in. Then sew them to the lining of the body, so as to have the wadded pieces next the corset, and not between the lining and the outside.

In stitching down the lower part of the pleats, (where they diminish in width towards the waist,) make a second row of stitching on the extreme edge of each. A fore-body to set off the figure, should fan very much; the pleats or gathers spreading full above, so as to give breadth to the chest, and narrowing into a very small compass at the bottom of the waist, where they meet in the centre. The space on each side of the pleats

should set perfectly smooth to the waist, and be quite free from wrinkles.

The outside of the back must be cut straightway of the stuff like the lining. For a full back, (they are sometimes in fashion,) the lining must be tight; but the outside must be cut large enough to allow of gathers at the lower part and shoulders. A full back gathered into the middle of the neck rarely sets well; the gathers should fan from the shoulders down to the waist. Great care must be taken in making a full back, not to let it puff out in the middle; a most disfiguring fault, and one to which full-backed dresses are very liable. The gathers should be small and nicely stroked. If the back is gathered, the sleeves and skirt should be gathered also.

It is now usual to have no seams in the backs of dresses, except under the arms; but some persons still prefer having the form or shape designated by two narrow bias folds, beginning just below the middle of the back part of the sleeve-hole, and descending to the waist, where at their termination, the space between diminishes to about half a finger in width. These narrow bias folds are finished with a cording. To put them on, baste them down on the back of the dress after it has been lined, giving them a slight curve, and then sew them on with the lining next to you; keeping the needle and thread on the lining side, and catching the under part of the bias fold as you take the stitches through.

A cording must be let in at the shoulder where the back is joined to the fore-body.

In putting whalebones into the body of a dress, use none that are not perfectly straight and even; if in the least crooked, they will cause a drawing or puckering of the outside. It is usual to have a whalebone up the middle of the front; one, or perhaps two, at each side of the fore-body, running in the same

direction as the large pleats in the lining, and extending up as far as the bosom, but not over it. Also a whalebone at each of the side-seams under the arms, and up the outer edges of the back, where the hooks and eyes are. It is not a good way to run in the whalebones between the lining and the outside of the dress, as their ends very soon wear through the outside. Make a case for each whalebone, by sewing a piece of strong twilled tape upon the body-lining. Then slip in the whalebone, and secure it well at the ends. Finish the lower part of the body, with a cording felled down on the inside; and do the neck in the same manner. It must also be corded and faced up both sides of the back. Merino and mousseline de laine dresses must be corded with thick silk, as the worsted stuff is too clumsy, and besides will soon fray off. Velvet and satin also, must have silk cording. If you cannot match the dress exactly with the proper shade of silk for cording, get the cording-silk a little darker rather than lighter.

The covering for cord should be cut into long slips, all of them *exactly* bias; otherwise, it will pucker and not set smoothly when sewed on. Where it is necessary to join the covering, fold in the end, and lay the piece neatly over the end of the piece that you have last put on the cord. Never use black cotton cord, except for black silk dresses. If you put it in a mourning chintz, as soon as it is washed the black cotton dye will come through the covering of the cord, and run in streaks about that part of the dress, so as to spoil it irrecoverably. For a corded facing, cut the covering considerably broader, and sew in the cord nearer to one edge than to the other, felling down the broad part upon the inside. When you sew on cording, hold the dress next to you, and take the stitches very short, and close, and quite through. Silk that is bought for cording, must be very stout; otherwise, it will soon wear

off, the cording being generally the first thing about the dress that requires renewing. After cutting out a dress, take care of all the shapings or scraps, however small, as they may afterwards come into use for cording and other purposes.

Where the body of a dress is open at the back, each side should have a facing at least an inch deep, felled down upon the lining.

In plaid silk or gingham, take care that all the checkers are made to match exactly, otherwise the effect will be very bad. Wherever there is a join, it is better to cut off a portion from one piece or the other, than to allow the checks to come wrong. A perpendicular stripe of the checker should always go directly up the middle of the back, and the cross stripes should be made to match precisely. The same accuracy is to be observed in making a dress of a striped material.

In sewing on hooks and eyes, use very strong silk, and put the hooks on the right side and the eyes on the left. For the sleeves, they should be of the very smallest size. If, instead of eyes, you work little loops in button-hole stitch, make them very strong, or they will soon wear out and break. The hooks must be sewed on the inside or lining; the eyes, or loops, on the outside.

THE SLEEVES OF A DRESS.—After you have fitted the body-lining, take the measure for the sleeves by means of a piece of tape from the arm-pit to the wrist, allowing a little extra length as it will take up in sewing. If the sleeve is too short on the inside of the arm, it will give a very awkward appearance to the wrist, exposing it bare whenever the arm is in the least extended, besides feeling most uncomfortably. We have seen sleeves in which this defect (shortness of the under side) was so great, that after the dress was on it was

impossible to raise the hand higher than the waist, the arms appearing as if skewered down to the sides. The remedy, when the sleeve is too short, is to put an addition to the cuff at the wrist; or else to take out the sleeve at the shoulder, rip it down the seam for about half a yard, and then cut a piece from each side, which (though making the upper part of the sleeve narrower) will add something to its length under the arm, when it is set in again. If the design of the sleeve will permit, it is perhaps best to increase its length by adding a cuff to the bottom, concealing the join under a band.

If you wish the sleeve to set off very much from the elbow, cut it very long on the top of the shoulder, and give it a great curve along the inside of the arm. On the contrary, if you desire that it should hang straight, give the inside but very little slope.

In cutting out sleeves, fold over the material into an exact bias; and if not wide enough at the top, cut a piece to join on, making both selvages come together. This seam or join had best go at the back of the sleeve. When the material is very narrow, it is necessary to join the upper part of the sleeves both at the back and front. That side of a bias sleeve where the threads run straight-way, must be put front, or next the fore-body; the cross-way side must go next the back: this is very important to the set of the sleeve. The top or shoulder part must be rounded at the back, and hollowed a little at the front, where it is sewed into the sleeve-hole. The linings should be cut out with the sleeves, and exactly of the same size and form. Coloured linings (unless of silk) are apt to rub off on the arm. White *paper* muslin, as it is called, is the best for sleeve-linings of a dress that is not to be washed. For a dress that *may* be washed, it is better that the linings should be separate from the sleeves, making them of cheap white cambric muslin. Gather these extra linings at the top into a

band, and at the bottom into a wrist-band: they must not be so long as to appear at the slit of the lower part of the outer sleeve. Each of these sleeve-linings should have four tape strings sewed at equal distances to the binding at the top, to be tied to corresponding strings sewed inside of the arm-hole of the dress. Separate sleeve-linings are very convenient for any description of dresses, as they can be worn or not, according to the temperature of the weather, and can also be washed when soiled. If a permanent lining is put into any part of a sleeve that is to be washed, it must on no account be of a coloured material, as, in washing, the colour will run through to the outside.

After the sleeves of a dress are cut out, the pleats, gathers, bands, straps, &c., must all be made and put on before the seams are sewed up; otherwise it will be impossible to get any of those decorations even; besides that it is much easier to do them when the sleeve is spread out flat, than after its sides are closed up. Where the slit or opening comes at the wrist, put on each side a broad facing, felled down upon the lining, no part of which ought by any chance to be apparent when the dress is on. Make the pleats or gathers very even and regular, and baste or run them down under the bands. If there are no bands, close-stitch the pleats as neatly as possible. If there are bias folds as sleeve-trimmings, let the strips of which they are made be cut an exact bias; and in sewing them on to the cord by which they are finished, hold the folded piece rather loose or easy, and see that you do not get it twisted or warped in the slightest degree, otherwise it will look very badly. When all the rest of the sleeve is finished, baste a cording all along one side, and then hold the edge of the other side even with it, and run them both together with close short stitches, going as near the cord as possible. In setting in

the sleeves, baste a cord all round the arm-hole, beginning and finishing at the side-seam under the arm; then close-stitch the sleeve all round, leaving the cord to appear as a finish on the outside. If you afterwards find the sleeve too long on the inside of the arm, open a few inches of the seam about the bend of the elbow, remove a piece of the cording, and join it again neatly over a few little pleats or gathers. This will draw up and shorten the sleeve without being noticed. Allow the sleeves full large at the wrists; for if too tight, they will not only feel uncomfortably, but cause the hands to swell and look red.

You may occasionally wear white sleeves with a silk dress, by having the silk sleeves so made as to be taken out and replaced at pleasure. To do this, have the arm-hole finished with a cord and facing, felled down on the lining; and the top of the sleeve finished in the same manner with another cord and facing. In putting in the sleeve, do not back-stitch it, but secure it only with close running in small stitches, so that it can be easily taken out for the purpose of putting in a white sleeve finished at the top in the same manner. Another way is, to have at the shoulder a sort of epaulet or shoulder-cuff of the silk, sewed in permanently to the arm-hole, and ornamented with pleats, bands, folds, or whatever you choose. Under this shoulder-cuff you can put in either the long silk sleeve, made somewhat narrower than usual at the top, or a white sleeve also narrowed at the top. When thin white sleeves are worn, they should have a short under sleeve, either of fine cambric muslin or of white silk. White sleeves with dark dresses are almost universally becoming, and in summer are very cool, and in no danger of staining with the heat, as is the case with silk sleeves. They should always, however, be made of a thin material.

There should be gathers only, and no pleating about the sleeves of any muslin, chintz, or gingham dress; as, when washed and ironed, pleats always get out of shape at the folded edge, and look badly. If any part of a dress is too tight before it is washed, it will be still tighter afterwards, as being in water never fails to shrink it. It is well to shrink the cotton cord by scalding it before it is used.

All coloured dresses, unless the ground is white, should be sewed with silk, and not with cotton.

Belts and their linings must be made cross-way of the stuff. If intended to wash, it is best not to cord them at the edges, but to fell down the outside over the lining. Between the outside and the lining there should be a very stout stiffening of thick white buckram. Cut all three straight by a thread, and then baste them together till after the belt is finished. Line the flap or end that hooks over, with a piece of the same material as the outside. If you cannot find a belt-ribbon *exactly* the colour of your dress, get one that is rather of a darker than a lighter shade.

THE SKIRT OF A DRESS.—The skirt of a dress will not look well unless it is very full and wide; it should not be long enough to touch the ground, nor so short as to show the shoe-binding. For a woman of moderate size, a yard and a quarter in length will allow something to turn up for a hem; a tall woman may require a yard and a quarter and a half-quarter for a skirt with a hem. A dress made of narrow silk, that measures but a half yard in width, will require eight breadths in the skirt; but if the material is less than half a yard wide, there should be nine breadths. A mousseline de laine, a silk, or a satin, of full three-quarters wide, will take six breadths; if but half a yard and half a quarter in width, there must be

seven. For a three-quarter chaly, six; for a merino skirt there should be three breadths; for a double-width bombazine, four. A common calico or Scotch gingham should have six breadths; a yard-wide painted muslin, five; and a French chintz and a French gingham, five. Of what is *called* six-quarter white muslin, there must be at least three breadths; of what is called yard and a quarter muslin, there should be four to make a skirt sufficiently full.

A silk, a chaly, or a bombazine will wear much better, and keep clean longer, if the skirt is lined all through; and when turned it will look nearly as well as new. The lining should be very thin, and may be of coarse book muslin or of paper muslin. After the breadths of the outside are all run up, measure those of the lining so as to fit exactly, and run them up also. Put the lining inside, whip the two raw edges together at the top, and baste the lining and outside together along the bottom. For the slit behind, at the top of the skirt, hem down the outside upon the lining, securing it well at the termination, and taking care to turn in entirely the white selvage edge. Be also very particular, in running up the breadths or joining the sleeves, to take sufficient hold, so as to prevent even a thread of the selvage edge from appearing on the outside of the dress, as is frequently the case when seams are put together carelessly. It is well to notch with your scissors the selvage all along; otherwise the tightness of its extreme edge will draw up the breadths, and cause them to pucker at the seams. In sewing together the pieces for a flounce or a frill to a silk dress, cut off the selvage entirely, and whip over the seams; for if the white edge is left on, it will show at every join.

If the skirt is pleated at the top, turn down an inch or two all along, and fix all the pleats exactly even; securing them for the present with pins, and afterwards basting them. Leave

a plain space directly in the front of the fore-breadth. Take care not to have a seam on the *top* of any of the pleats, but fold all the seams underneath. The middle of the fore-breadth must come exactly to the middle of the fore-body; and the central gathers of the back-breadth must go precisely to the centre of the back-body. As these gathers are to be caught up, and not whipped with a drawing thread, they cannot be made till after the body is sewed fast to the skirt; but enough must be left to make them very full.

Having basted the body to the skirt, stitch or sew them along closely with a strong silk thread. In doing so, stretch the body very tightly, and hold the skirt rather easy. Then put in the gathers at the back of the skirt, catching them to the body as you go along, and securing each in its place with a second stitch taken over the first. When they are all in, take a large needle and a strong thread with a large knot on its end, and run it through the whole of the gathers as they stand in a row on the inside, and draw the thread tightly. This will keep them compact, and make them set out well. If the skirt is not lined all through, put a stiffener into the upper part of the two back-breadths, and sew it in with the gathers when you are making them, whipping it first to the raw edge of the outside. This stiffener may be of a double piece of glazed white muslin, about a quarter and half-quarter in length when doubled, and in width the same as that of the two back-breadths, unless they are extremely wide. Do not double it exactly in half, but leave one of the lower edges a little longer than the other. Scollop it all round with your scissors. A mousseline de laine, a painted muslin, or any light-coloured or white dress, should *not* have a stiffener sewed in with the gathers, as its form will show through. To wear with these dresses, white stiffeners may be sewed in with the gathers of white petticoats.

Before the sleeves are set in permanently, and the body sewed fast to the skirt, it is well, after all is basted, to try on the dress. The exact length proper for the skirt may then be ascertained, and the hem turned up with pins. A silk skirt will hang much better for having an even strip of wadding laid in the hem at the bottom, provided there is a lining inside; otherwise, when the lower edge of the hem begins to wear off, the wadding will poke through. The three back-breadths of a velvet skirt should be lined and wadded all through, which will prevent the velvet from creasing and wearing in streaks. When the edge of a silk hem is worn off, bind it with stout ribbon of the same colour: or with a new piece of the silk, cut bias. If the skirt is found to be too long, rip the hem and turn it up broader; or a tuck laid all along the lining near the bottom of the skirt, will shorten it. The hem should be merely run, that the thread may easily be drawn out, if necessary.

Some persons who do not wish to have their skirts lined all through, line only the two back-breadths, that they may set out well. Of course, no skirt should be lined if it is of a material that is to be washed.

If, instead of pleating the skirt, you gather it at the waist, you may whip the gathers and draw them with a thread, except just behind; and there you must make catch-gathers, as in a pleated skirt. It is sometimes customary to gage a gathered skirt; that is, to make a second row of gathers about an inch below the first, securing them in their place by running them on to a tape basted beneath on the inside. If the sleeves are gathered below the shoulder or above the wrist, sew down the gathers also upon tape basted beneath. This will strengthen them, and keep that part of the sleeve in shape.

To wear with a clear muslin, or any other transparent material, it is necessary to have an under-dress made at the same

time, and to fit exactly beneath the upper dress. The sleeves should be short, and the body perfectly plain. Fine white linen or lawn under-dresses, have now superseded those of white silk, and being much whiter are far more becoming. We have seen under-dresses of a skirt only, sewed at the waist to the inside of the thin upper-dress, before it was put on. This is sufficient with the lining of the body and the short sleeve lining. To very young girls, no dress is more becoming than a clear muslin. In buying one, see that it has not a blueish cast.

Ladies who have sense and courage to resist the pernicious but almost universal custom of wearing long corsets with busks and whalebones, may make their figures look extremely well, by a very simple method which cannot possibly interfere either with their comfort or their health. It is to buy or bespeak corsets made in the usual manner, yet not so tight but that the backs can be brought to meet with perfect ease. After the corsets come home, draw out the busk and all the bones, except the two that go up the back next to the eyelet-holes; and which, when they lie flat in the hollow between the shoulders, are not felt by the wearer. After the bones are withdrawn, cut off the lower part of the corsets all round, allowing them just long enough to reach about a few inches below the waist of your longest-bodied dress. Then bind the bottom with twilled tape. Worn in this manner, short, and without a busk or any bones except two up the back, the corsets will feel very comfortably, and can in no way affect the health; while the figure will look so well that few persons will perceive that the corsets are not exactly in the usual mode. It is the busk in front, and the bones compressing the waist all round, (united with improperly tight lacing,) that do the injury; and cause in so many instances, diseases which embitter the lives of our young females, even if they do not eventually destroy them.

If the neck of your dress is cut down into a point in front, or is made surplice, have what is termed a modesty-piece, to pin on the front of your corsets. These may be made of cambric or fine lawn, and trimmed at the top with insertion and lace. Their form is triangular, and the top or broad part should be cut somewhat of a semicircle, highest in the middle, and rounding off towards the corners.

A GOWN-DRESS.—A gown-dress, to fasten in front, without the assistance of another person, is, on that account, extremely convenient, and can be made in such a manner that it may easily be mistaken for a frock. Instead of being open behind, let the back of the body be made entirely in one piece, with a corded bias fold put on up the middle of the back, to look as if it covered a row of fastenings. The fore-body must be made to open in the middle, each side finished with a cording and a whalebone; a row of hooks being sewed on the inside of the right, and a row of eyes on the right-side of the left. These divided fore-bodies set better if the neck is made to meet in a point directly in front just above the corset-busk, and retiring back towards the shoulders. In this case, the two sides of the neck must be cut straight by a thread, which will give the proper slope when the dress is on. If these dresses are not worn with a pelerine or a deep collar outside, they should have a close-fitting under handkerchief beneath.

The skirt of a gown dress must be made apron fashion, separate from the body in front, and finished at the top with a binding of the same. The separation need not extend more than a quarter of a yard across the front, for if carried too far back it will be difficult to fasten. It opens on the left side with a slit not quite a quarter of a yard long, and fastens at the top of the slit with a strong hook and eye. The pleats must

be laid *over* on the front of the slit, and *under* at its back, so as to conceal it entirely. If it *should* gape, sew underneath a piece of the same material as the dress, carrying it down a little below the bottom of the slit. If you wear pockets, you may have a corresponding slit on the other side, and they will do for pocket holes.

In putting on a gown-dress, hook the apron first, (the fore-body coming down over it,) and then fasten the fore-body.

If the skirt is gathered, carry the gathers of the side-breadth nearly half a finger under the part of the apron that wraps over at the slit, otherwise it may gape.

If the body of this or any other dress is made too short, the only remedy (if there is no outlet) is to set in a belt between the body and the skirt; after which, it will be necessary always to wear a belt over it, to conceal the mode of lengthening.

If the fore-body of a dress, whether gown or frock, has been found, when finished, to be too tight across the chest, (a very bad fault,) and there is no outlet, the best remedy is to set a piece up the front, from the waist to the neck. For a gown-body, there must be *two* pieces, one on each side, both cut bias, finished with cording, and made to look as smooth and well as possible. A frock body must be split up, and a bias piece inserted, handsomely finished at the seams where it is sewed in. If the tightness or narrowness across the bosom is excessive, the piece you set in may be cut somewhat in the form of a gore, widening towards the top. This gore may be ornamented with either silk cord laced across; handsome buttons or frogs; piping, &c.; or it may be laid in small, flat, horizontal pleats or gathers, going across.

PELERINES.—In making a pelerine, fold the material in half, and cut it double. The back must be the straightway of

the stuff, so as to make it come bias at the shoulders; otherwise, the back of the pelerine will hang off behind, and its shoulders will have an awkward draw. Take care to give it a sufficient curve in front, down towards the corners. If there is not curve enough, it will hang forward and look badly. If the stuff is not wide enough to cut the pelerine all in one, take a breadth for each half, and make a straight seam up the back. Line it with silk or with paper muslin, and have the trimming on the edge broad enough to prevent any part of the lining from shewing. If you trim it with folds, cut all the strips of an exact bias, and join them neatly: seeing that the threads of both ends go one way at the joining places. Sew first a covered cord all round the edge of the pelerine, and then sew on the fold, holding it next you. You may either put on both edges of the fold at once, or do first one and then the other. The fold should be held easy all along, and particularly so over the shoulders or it will hoop. Be very careful to put it on perfectly smooth and even, as a fold twisted and warped looks very badly. This will certainly be the case, if it is not an exact bias all along, or if it is stretched the least in sewing on.

The trimming of a pelerine should always be made to diminish gradually in width as it approaches the front corners; and near the extremity of the corners, it should be put on quite plain for a small distance. Pelerines that are to be washed, should have no lining, and no other trimming than a ruffle, which, if of muslin or chintz, may be pleated; or else fluted over an Italian iron. However, for a chintz or calico, a double fold may be quilled on the edge, to be taken off and washed and ironed plain, and afterwards quilled on again. This, of course, must be done every time the pelerine is washed.

In cutting flounces and ruffles, the general rule is to allow three times as much in length as the space on which they

are to be sewed. This will make them sufficiently full for any purpose.

To make satin piping for a blond pelerine, or for any other purpose, cut some satin exactly bias into slips, two, three, or four inches wide, according to the size you wish to have the piping. It must be cut exactly even, and the pieces joined at the ends precisely as the threads run. Then fold or roll it over, turning in the last edge, which must be run closely along with a needle and thread, seeing that not a single stitch goes through, so as to show on the surface of the piping. Then lay it on the right side of the pelerine, and run it on the wrong side, just catching it through the blond as you go along, and again taking care that no stitch goes quite through the whole thickness of the piping.

All bows made of silk, should be finished with a bias binding of the same.

In making a pelerine with pleats down the front, the pleats must lie the straightway of the stuff, and *not* bias. If a muslin pelerine is made with bias pleats, they will wash and iron to great disadvantage, and look very badly; unless the pelerine is taken apart, and all the pleats are let out before washing, putting them in anew after ironing.

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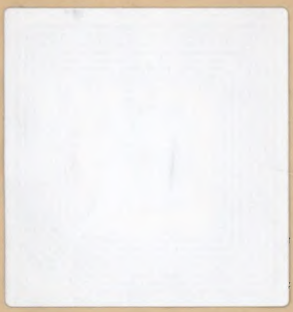
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